LINCOLN CITY LIBRARIES
3 3045 02012 1618

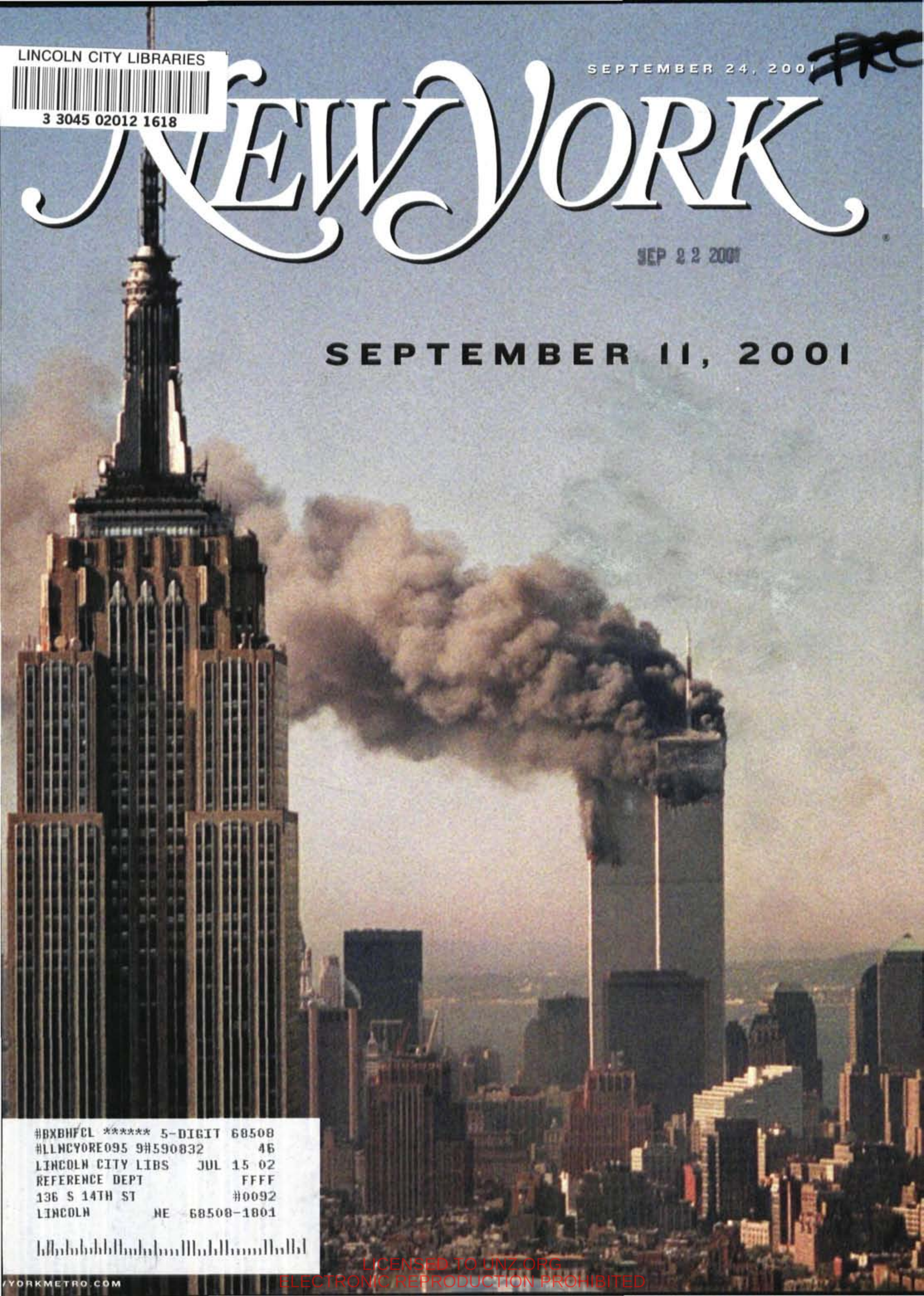
SEPTEMBER 24, 2001

PRC

NEW YORK

SEP 22 2001

SEPTEMBER 11, 2001

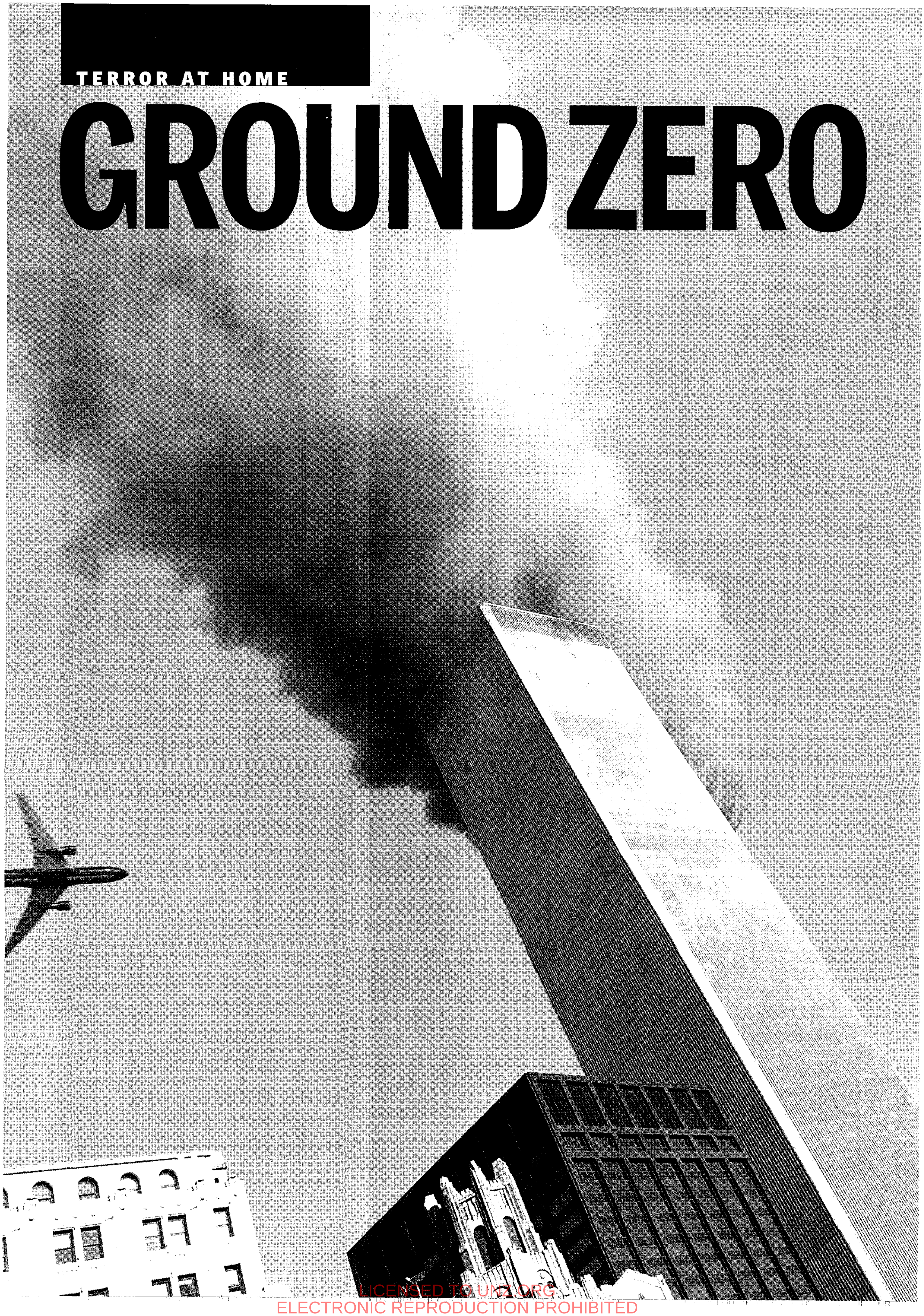


#BXBHFCL ****** 5-DIGIT 68508
#LLNCYORE095 9#590832 46
LINCOLN CITY LIBS JUL 15 02
REFERENCE DEPT FFFF
136 S 14TH ST #0092
LINCOLN NE 68508-1801

YORKMETRO.COM

TERROR AT HOME

GROUND ZERO

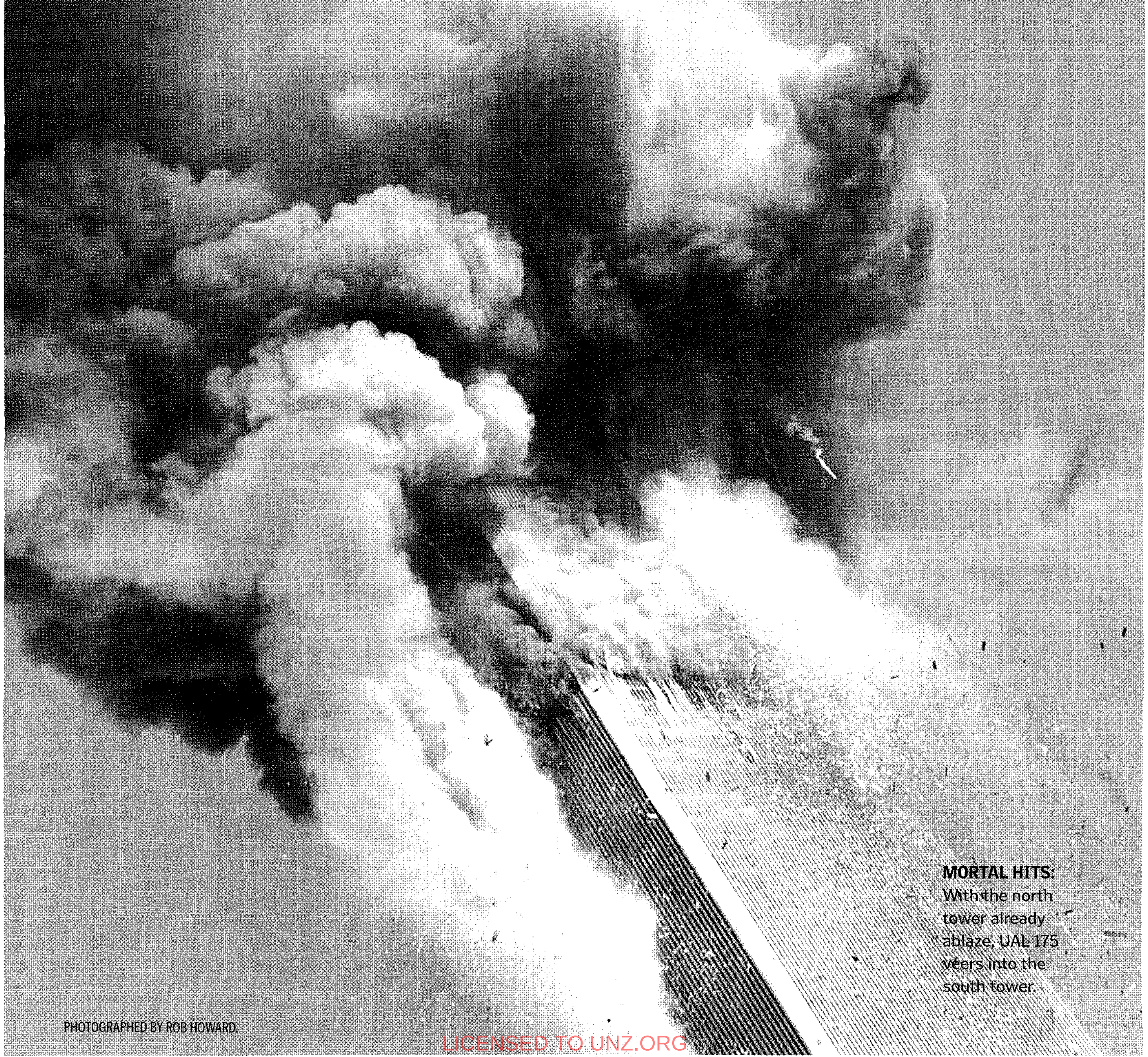


IT WAS A HORROR THAT ARRIVED LITERALLY OUT of blue skies. Much of the West Side heard the whine of the first jet as it rocketed down over the Hudson—too close, too loud, too low—and veered into the city. Walking to the subway, we turned our heads, craned our necks. What we saw next was unimaginable, even by the most ornate and gruesome of Hollywood imaginations—and it brought pain and loss on an inconceivable scale.

The TV and the newspapers called it an attack on America, which was true, but, in the moment, irrelevant: It was an attack on *us*. We didn't experience it through the mediation of CNN, but on sidewalks or rooftops or terraces or parks—if we were lucky enough not to be in the midst of it. The bursting, pulsing fireballs, and the smoke billowing off over the Woolworth Building toward Brooklyn, held a terrible beauty—until we realized that, yes, those were people jumping from the towers. Our neighbors were dying, and we were watching; it's hard, days later, to remember this without fighting away tears.

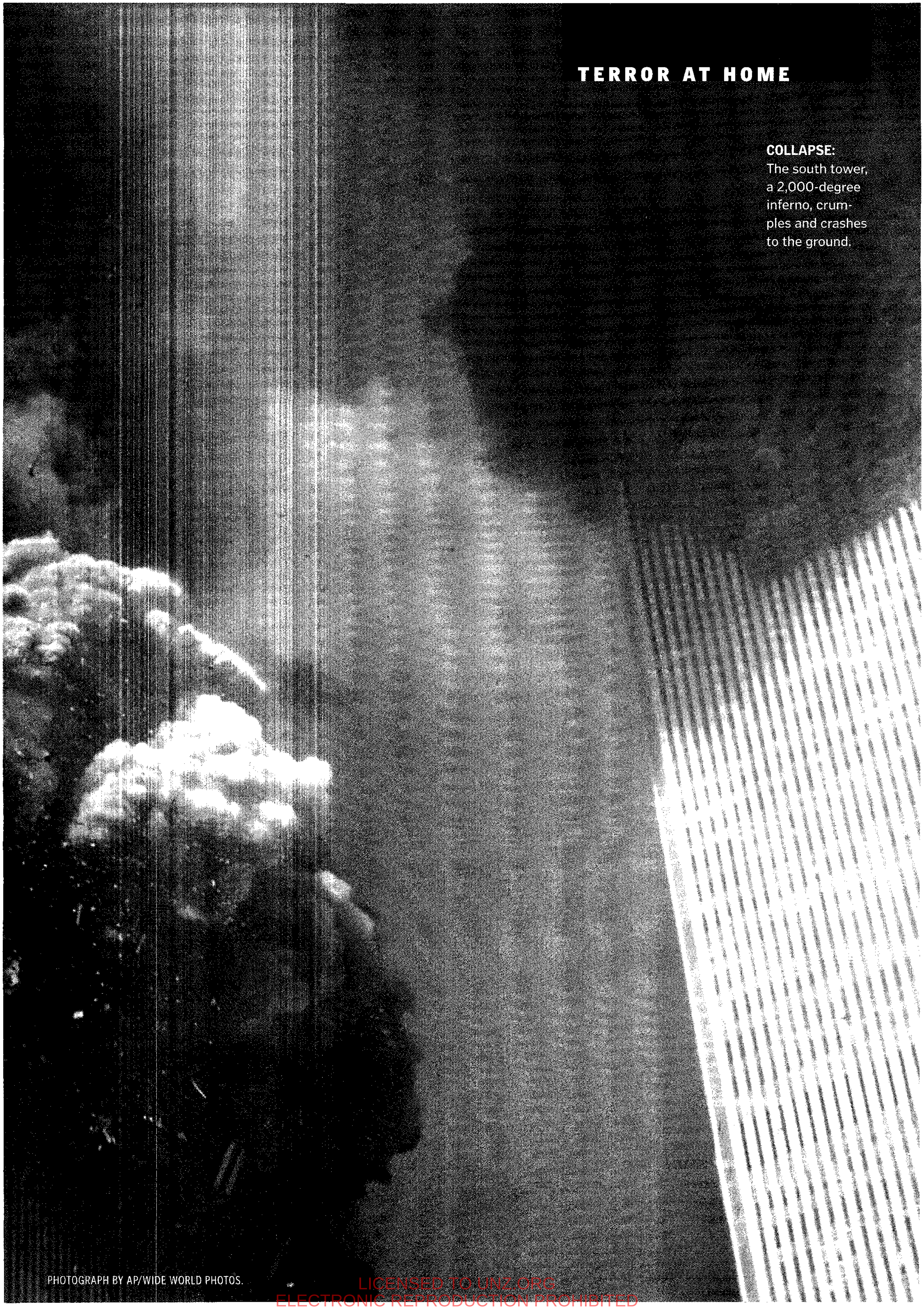
"Daddy, is it real?" a son asked a father, seeing the towers aflame on TV. "That can't happen in my house, right?" What a hard question to answer, now. The week progressed from shock and amazement to a deep grief for our neighbors under the rubble and their families.

Still, the terrorists—people who understand nothing about us, by the way—dealt a blow to something else: our cynicism. Throughout the week, there was a sense of civic nobility, exemplified by the heroism of the firefighters, climbing the stairs against the human current toward what they knew was an inferno. That's one of the stories of last week. There is a city full of others.



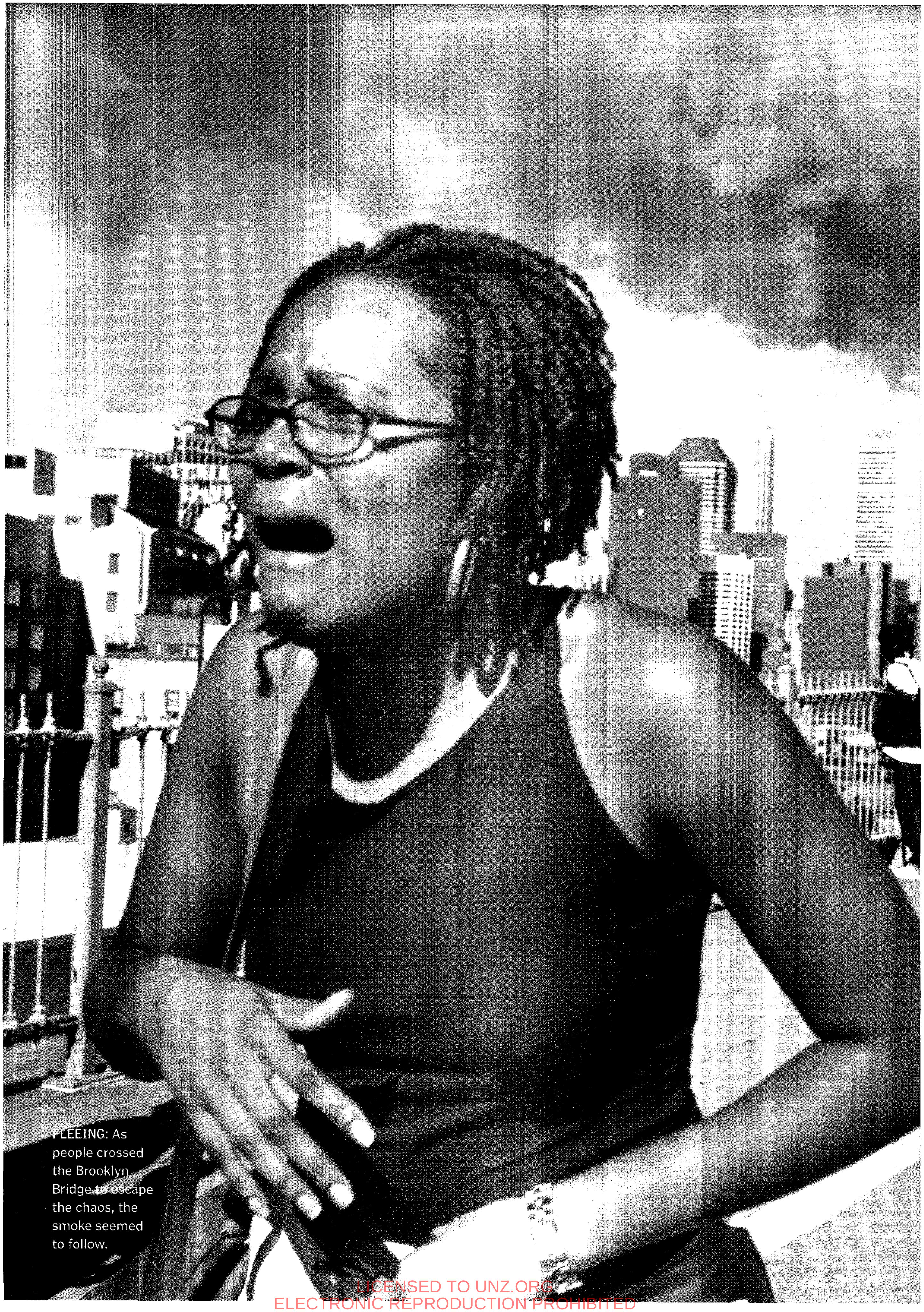
MORTAL HITS: With the north tower already ablaze, UAL 175 veers into the south tower.

PHOTOGRAPHED BY ROB HOWARD.



COLLAPSE: The south tower, a 2,000-degree inferno, crumples and crashes to the ground.

PHOTOGRAPH BY AP/WIDE WORLD PHOTOS.



FLEEING: As people crossed the Brooklyn Bridge to escape the chaos, the smoke seemed to follow.

PHOTOGRAPH BY PATRICK ANDRADE/GAMMA.

Tuesday Morning

When the first plane hit, Greg Ferrari thought it was an earthquake. He'd been on a conference call in his 40th-floor office. Then Ferrari, a business analyst at Lehman Brothers, looked out the window and spotted something blue, which he believes was part of American Airlines flight 11. "I went back to my call and said, 'Guys, I think a plane just hit us.' " In the stairwell, the lights were still on, but "it was stop-and-go, and someone yelled, 'Why are we stopping?' " By the time he got down to the eighth or tenth floor, there were 20 to 30 firefighters on their way up. "We wished them luck and thanked them," he says. "Those are probably the firefighters that are missing right now."

Rich Bautista, 56, a construction consultant, was headed to a 9 A.M. appointment on 59 Maiden Lane, two blocks away from the World Trade Center, when he heard the first blast. "It was so fast, it was so loud," he recalls. "I just came out of the Fulton Street subway when I heard this terrifying explosion. I looked up and saw smoke surrounding the World Trade Center. People started running. There was mass hysteria." Bautista's co-worker Ernie Kneuer, 29, saw flames pouring out of the building. They went up to the 40th floor of their building just in time to see the second plane collide. "I saw dozens of people jumping to their deaths from the 80th floor," says Kneuer. "Bodies were landing on nearby rooftops and on the plaza."

On most days, Marco Haber, a 35-year-old tech writer for Marsh McLennan, on the 97th floor of Tower One, was at his desk by 8:50. But on Tuesday, he ran into a friend in the subway, and they stopped for breakfast in the concourse. When Haber saw hordes of panicked people running for the exits, he thought it was a gunman. Then someone yelled *Bomb!* and they both began running. "Outside it was raining little balls of concrete. I was choking on the dust," he says. Then he noticed the papers fluttering to the ground: "The first paper that I saw close up—Marsh, right there, the letterhead." It was from his own company.

The windows in Deborah Hallen's sixth-grade classroom at P.S. 8 in Brooklyn Heights look out over downtown Manhattan.

When students saw that one of the Twin Towers was on fire, she turned on the radio to find out what was going on, then immediately shut it off. But she couldn't shut out the scene unfolding in full view across the river. "It was really traumatic," she says. "I called down to the office and told the secretary, who didn't believe me. She said, 'How do you know?' and I said, 'We're watching it—tell the principal.' " Hallen told her class she was sure many people had died, she says, "and that we needed to close our eyes and be silent for a moment. I gave them the date and the time and said that this was a day that they would never forget."

……

At 9 A.M., Julie Davis, 27, was on the 83rd floor of 2 World Trade Center, dropping off a friend's cell phone. She was about to get into an elevator when the second crash happened. "I remember looking at my watch a little after nine and thinking, *Geez, I'm late,*" says Davis. "And then I hear a huge boom, then shrieks. People were pushing me out of the way to get to the stairs. One guy said that his friend watched co-workers get sucked out. Later, I saw him pass out on the stairs. I was thinking we were doomed because there were so many people on the stairs and it wasn't moving. Dozens and dozens of firefighters were running past us, telling us to stay calm and keep moving. I remember looking into their eyes, thinking how brave they were."

……

Tony Bristow, a 35-year-old construction worker from the Bronx, was working on Pier 54, dismantling a fashion show. "People were running out of the building," he says. "I helped drag one of them to the grass." A pause. "I saw three people jump holding hands. Then the wind took them in different directions. It was boom, boom, boom, as they hit different buildings coming down."

……

Mike Maguire of Engine 33 on Great Jones responded to the first alarm at 8:45 on Tuesday morning. He and five other firefighters made their way up to the 31st floor of the north tower, carrying lengths of hose, before they were ordered out. None of them was prepared for the whole thing to fall down. "We had no clue," he says. "When we came out of the lobby, everything was white. It looked like it had snowed. I remember looking over my shoulder and saying to someone, 'Where is the other tower?' "

When the second plane hit, Michael Elam headed for Trinity Church. The sky seemed to be raining bodies. At first Elam thought they were people falling out of the crashed planes. Then he realized they were office workers jumping to get away from the fire. He had just stepped inside Trinity when the first tower came down. "There were throngs of people all looking up," Elam says. "All those people were crushed when the second building came down. I ran for four blocks and stopped just past Chambers and sat down. But the cloud kept coming. I got up and started to run. I saw a fireman who was totally traumatized. He and another fireman were holding hands when one of the buildings collapsed. And then all he was holding was the hand."

……

New York 1 reporter Kristen Shaughnessy, 33, was covering primary day in Brooklyn when she got a call telling her to get to the World Trade Center. As she approached the Manhattan Bridge, the second plane hit. "We saw emergency-rescue trucks racing to the scene, and we cruised behind them," she recalls. At the scene, she began filing her story live to anchor Pat Kiernan from a pay phone a block or two away when she started seeing debris fall. "He was asking me, 'Kristen, where are you exactly?' and as I looked up, I saw that one of the towers was starting to crumble. For a moment, I thought, *It's not going to fall on me. And if I don't finish filing, they'll be mad.* But when the debris started flying in big clouds, and all I saw were FBI agents shouting at me to run, it hit me. I said, 'Pat, I have to run,' and I just dropped the phone."

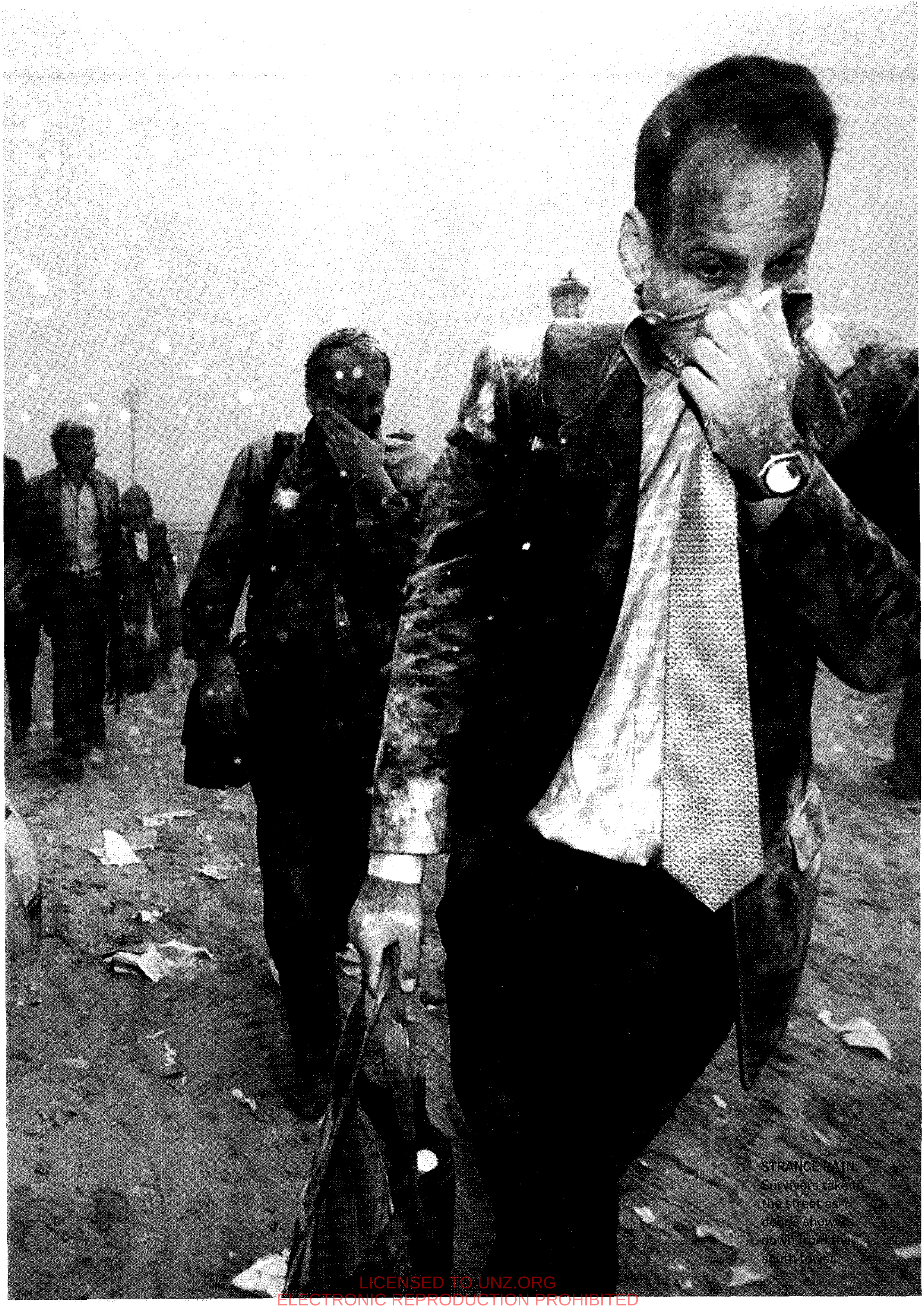
……

Amanda Allen, 22, an assistant bank examiner at the Federal Reserve, is walking north on the Bowery below Houston. "When the buildings started to crumble," she says, "I saw people running, burning papers flying everywhere. I picked up a bloody, ash-covered business card from a guy at 1 World Trade Center, 94th floor. He's gone—gone to Heaven."

……

As soon as she heard the news, journalist Wickham Boyle rushed to P.S.-I.S. 89, about four blocks from the towers, to pick up her child. "I jumped on my bike and headed out through the crowds, brandishing my press pass. I saw my Henry, goofy with a bunch of friends. I told the principal I was taking as many as would come with me. Before we hit the streets, I gave directions: 'Stay together; hold hands; keep moving forward. Listen to

PHOTOGRAPH BY MARY ALTAFFER/WOODFIN CAMP & ASSOC.



STRANGE RAIN. Survivors take to the street as debris showers down from the south tower.

GRAY ESCAPE:
No one evaded
the dense fallout
that covered the
entire area.

PHOTOGRAPH BY AP/WIDE WORLD PHOTOS.

[illegible] by the time we made it across the West Side Highway, a third of them were crying. I kept moving calm kids over to the hysterical ones, switching partners in mid-run. As the first tower fell, a huge column of smoke began rushing toward us. I yelled, 'All my kids against the wall—all my kids, stand still!' "

……

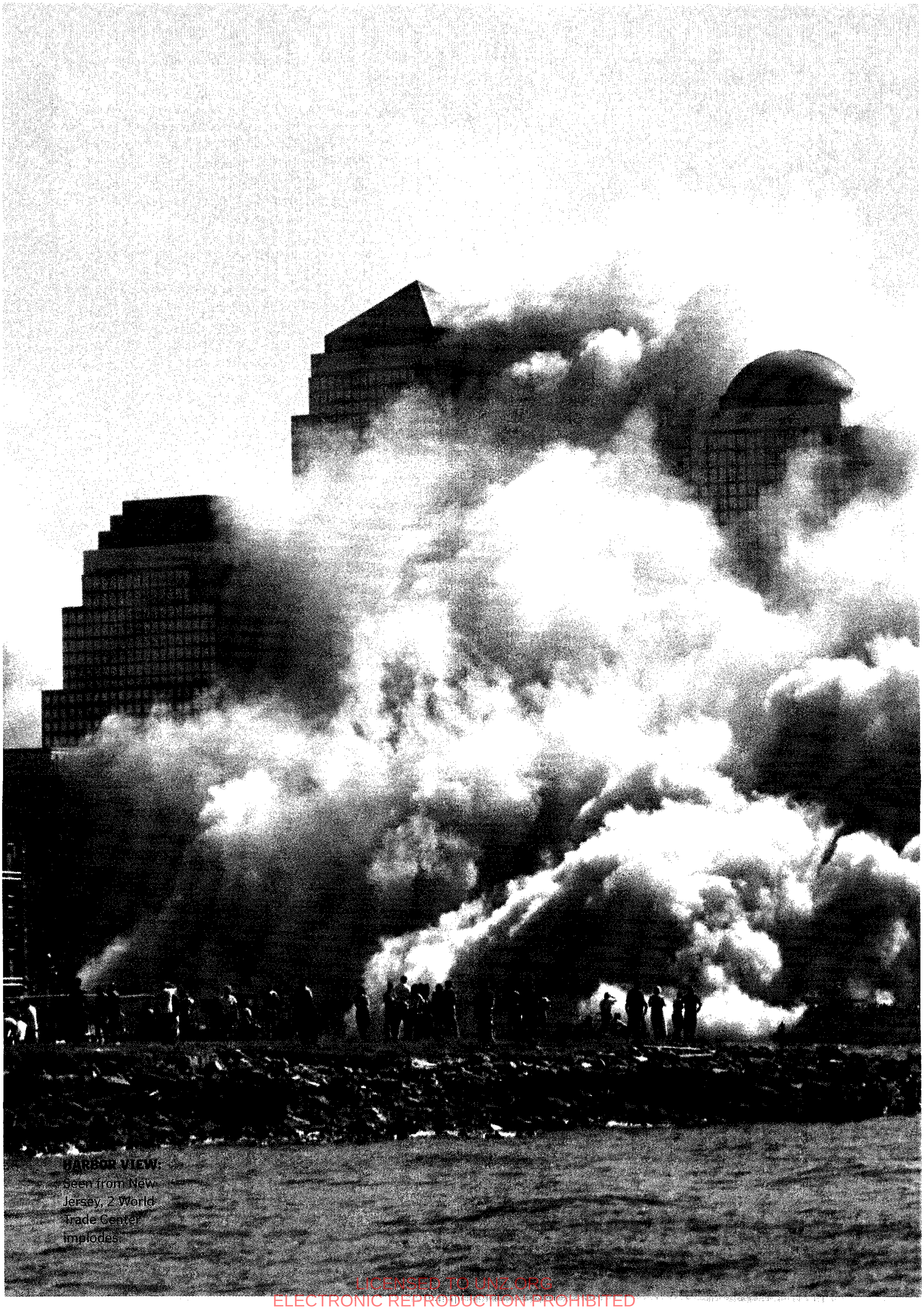
Even after the first plane hit the south tower, Stewart Sloan, a structural engineer at the Port Authority, continued to work. His office was on the 74th floor of the north tower. "I called my mother and a good friend to let them know I was okay." When the second plane hit, Sloan and about five of his co-workers still didn't leave. "We had absolute faith in the strength of the building," Sloan says. "I went over to my buddies nearby and checked in with them. All of us had an aversion to the stairwell because we had all experienced the crowded, dark, and smoky stairwells eight years ago." By the time they cleared out, the stairwell was empty until about the 25th floor. Near the sixth floor, Sloan felt what he now believes was the collapse of the south tower. "I'm sure the firefighters knew from their radio what had happened, but they didn't tell us, and they stayed at their posts and continued to guide us out," Sloan says. "I turned around and watched the top of my building coming down. I stood and watched one floor after another, after another, after another."

……

At 10:01 A.M., filmmaker Tony Bui was sprinting away from his apartment on Greenwich and Rector Streets, trying to outrun the wall of dust and debris. People were tripping, falling, choking in the cloud; he held his sweater over his mouth and raced into the Brooklyn Battery Tunnel, climbing around and over stopped cars. "So much debris and soot and smoke went into the tunnel with us that it was hard to breathe in there," he says. "I thought we were gone. It was like Pompeii." But up ahead, some women found a service door. "I heard this massive yelling—*Go to the door! Go to the door!*—and everyone just ran." Seconds later, they were in another section of the tunnel, still packed with frozen traffic, but where the air, at least, was clear. They ran the rest of the way to Brooklyn, emerging into the sun on the Gowanus Expressway.

……

On Church Street, a block from the Trade Center, at 10:30, hoses are tangled all over the pavement amid rubble and ash. Firemen and volunteers are trying to lug them away from debris. No one seems to be



HARBOR VIEW: Seen from New Jersey, 2 World Trade Center implodes.

in charge. A fireman comes up: "Does anyone know where Tower One used to be?" "Right there," says someone, pointing almost straight ahead.

……

Laura Florman sits in the courtyard of Independence Plaza, the high-rise where she's lived for 22 years. Her 38th-floor apartment faced the Twin Towers, four blocks away. "The worst part was the people jumping out," she whispers. "There must have been a dozen or twenty that I saw. There was one man tethered to a rope, swinging, and then the rope broke."

……

Up in Greenwich Village, Christos Stavropoulos, a doctor at St. Vincents, had been performing abdominal surgery when he saw the top of the World Trade Center explode from his operating-room window. "We finished—obviously we can't leave the patient in the middle," says Stavropoulos, 31. "And then everything else was canceled that was not urgent." Some emergency-room arrivals died on the table. "One fireman died of crush injuries; that was the worst thing I saw. He was together, but obviously there was a lot of internal damage," he says.

……

At 11:30 A.M., the lines to donate blood at St. Vincents stretch from the corner of 11th Street and Seventh Avenue all the way around the block, past Ray's Pizza and up Sixth Avenue. Scores of people arrive each minute. Hospital staff shout for people to sort themselves by blood type; after a while someone makes cardboard signs with *O+* and *O–* on them, and everyone lines up.

……

On Varick Street, Dave Macri is leaning against a tree face-first. He has on an orange trading jacket. "When I saw the second plane hit, I went into the stock exchange. They locked us in on the floor. You could feel the explosions. The electricity went out for a second, kind of wavered. You think there's tension there on a normal day, forget it. I went outside. It was fucking Mount St. Helens. Fucking Salvador Dalí in real life. I have a lot of friends up there. They're probably dead. It was like the moon or something, dead silent. The soot was so thick you could barely hear the sirens. And look at it now. You look to the left, wouldn't think anything was going on. It's a gorgeous day."

PHOTOGRAPH BY SEAN HEMMERLE.

The waking nightmare—and the dawn of life in wartime.

BY MICHAEL WOLFF

YOU COULD EASILY HAVE MISTAKEN THE DAZE IN THE CITY IN THE HOURS AFTER THE ATTACK FOR A SNOW-DAY FEELING. TRAFFIC HAD DISAPPEARED, PEDESTRIANS HAD SPREAD INTO THE ROAD, MOST CITY NOISES HAD SUBSIDED, AND STRANGERS SPOKE OPENLY TO STRANGERS. BASIC SERVICES—CELL PHONES AND MASS TRANSIT—WERE NO LONGER working. The task of getting somewhere was the outward focus.

But the main preoccupation for most of us in those first hours was interior: to circle around our own feelings, to keep them at bay. If you knew someone in the towers or in the area, the challenge was to arrive at no conclusions.

Never before had so many people witnessed the real-time occasion of such mass destruction. The collapse, the falling away of the two tallest buildings in the city before everyone's eyes, would become part of perceptual history, as well as the history of warfare.

Even if it had been possible, I don't think anyone *wanted* to start to comprehend; there was protection in the inconceivableness of the event.

The media, always obsessing about numbers—right numbers, wrong numbers, estimates no matter how guessed at—could not say what was obvious: Almost everyone in New York would know someone who had died a violent and macabre death. The obvious was unsayable, which meant that through the day there was a strange, limbo-ish refusal to quantify or to frame the scope of the disaster. It was possible, it even seemed, that some old-time civil-defense plan was in use: Get as many people as possible home and off the streets before letting on to the magnitude of the horror.

THERE WERE THE UNFATHOMABLE, EVEN beautiful, pictures of the planes penetrating the towers, then the magnificent plumes, then the heaving and condensing of the buildings themselves—they seemed to drip away—but not many pictures from the ground. There were few instant images of the carnage—the iconic twisted steel, bloody people, and terrible screams that have become standard in a terrorist attack.

It was this very lack of information that began to hint at the truth: No screams are worse than screams.

Within a few hours, the city was divided into two, carefully separated sectors. The one sector, above Canal Street, the other sector, below—an instant dead zone, populated by hundreds of firemen, police, medical personnel, and emergency volunteers.

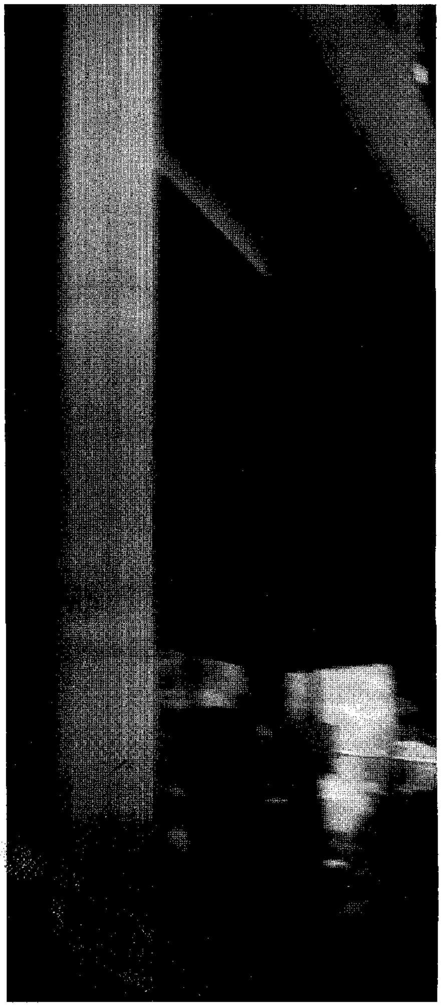
There was an army of ambulances at ground zero plus three or four blocks—none of them going anywhere. Nobody was coming out. Volunteers—former military personnel, people with medical training, good Samaritans—were sent from post to post, across one street and then another, from Fire Department command to police command to the EMTs. But there would be no rapid response. What response there was had already engulfed a significant part of the Fire Department. There was nothing to do. Everything was dust. So much of the World Trade Center—Sheetrock, glass, insulation—had simply vaporized. ("Where are the bodies?" was the unasked question.)

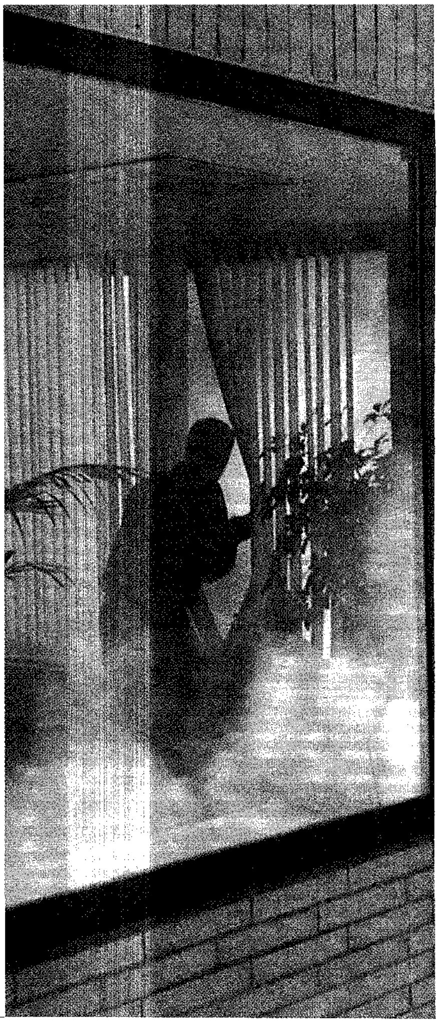
There. And then not there.

The catastrophe was so complete that the rescue phase, for all practical purposes, passed immediately to aftermath and cleanup.

UNAVOIDABLY, THERE WAS AWE AND amazement. The coordination of the attack, the complexity of the logistics, the appalling cleverness of the concept itself—to use a plane fueled up for a transcontinental flight as a bomb—demanded some kind of awful respect.

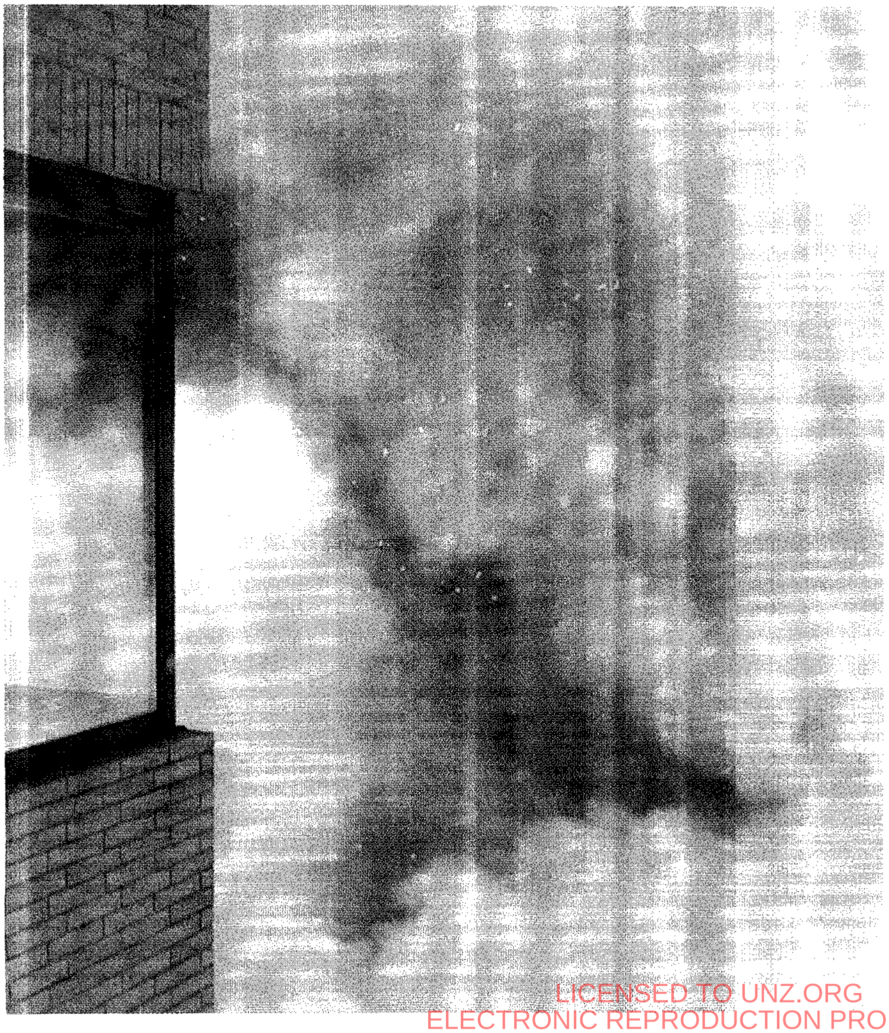
Here was an example not just of our unexpected and striking vulnerability but of their bizarre and breathtaking audacity, skill, and, certainly, single-mindedness. (It damaged the president's





WAR AT HOME: The view from the twentieth floor at 45 Broadway, directly across from the scene of devastation.

PHOTOGRAPHS: TOP, JERRY ARCIERI/CORBIS SABA; BOTTOM, JONATHAN DEMARCO.



Tuesday afternoon

At the French Roast café on West 11th Street, a few shaken parents try to explain the situation to their children. "Our teacher came in and said, 'Sorry, kids, a plane crashed into the World Trade Center, so you're not having any recess,' " says Anna Budinger, a second-grader at P.S. 41. The kids seem most concerned about missing playtime until Anna's mom, Amy, tells them that the tragedy was not an accident: "Bad people wanted to hurt the World Trade Center, so they made the planes crash on purpose."

……

After the second hit, Jeffrey Corbin, a psychiatrist at St. Clare's Hospital, was asked to help staff an observation area. A firefighter was the first to arrive, he says. "He thought he was having a heart attack. He wasn't—but he'd inhaled a lot of debris. As doctors worked on him, he started saying, 'I don't know where my buddy is.' His team was at the first collapsed building trying to dig people out when the second building collapsed. His buddy just disappeared." Throughout the morning, security guards, firemen, and police officers described the scene to him. "Guys were saying, 'I signed up to be a police officer, not to be in a war zone.' One woman came out of the building and looked up and saw a woman holding a baby in her arms jump out a window."

……

At around noon, Nancy Whiskey, on Church Street, is filled with sooty businessmen, construction workers, a chef, a mailman with a fat cigar. The TV is on, but no one's watching. Two guys in back are playing quarters. Everyone already seems very drunk. People are comparing how close they were at various times in the blast. "We should bomb the shit out of the whole Middle East," says one of the construction workers. "Take it over and make it ours. Then this oil crap won't matter."

……

'I know there are bodies in there," Father Alfred Guthrie, a Catholic priest, says to two firemen on Vesey Street as he climbs a pile of rubble perhaps twenty feet high. In a slow, mechanical voice, one says, "That building is going to fall." He points at No. 7, which is already listing. Father Guthrie climbs back out. "I have to get to the bod-

BLOOD BOND: Gathering in Federal Plaza to offer aid on the first afternoon.

credibility to have called these people cowards—they may have been many things, but they were not cowards.)

The obsessiveness of the plot—involving possibly as much as eight years of planning since the truck bomb failed to bring down the towers in 1993—is one of the things that is most terrifying. To have come back again—to have succeeded in what must be one of the most far-fetched enterprises in the history of warfare—starts to seem like some supernatural act.

What strange, incomprehensible hatreds and unfathomable strategies drew them here? These towers were, obviously, so much more symbolic to them than to us. These too-large, too-square real-estate gimmicks (for much of their 30 years, white elephants) stood, it would seem, for our gigantism and arrogance and dominance. We might accept those faults, but hardly that symbol. ("Twin Towers" is not even a name used by New Yorkers—it's out-of-towner nomenclature; the tallest-building thing is for tourists.) But this time it was, surely, not just the symbolic satanism of the towers that drew the suicide bombers, but also the matter of proving their resolve: They will not be dissuaded; they will not accept their own failures; they will be back.

It is all about what they are capable of—the lengths to which they will go.

Only the most foolish of us would not now acknowledge that anything is possible, that, necessarily, there are even worse horrors to be afraid of.

YOU COULDN'T WATCH THE TELEVISION pictures without being acutely conscious of the nature of the island where the calamity was happening—that we were alone, cut off, not in any way part of the main—and more afraid because of it.

Confoundingly, it is not just the

PHOTOGRAPH BY BRIAN FINKE.

United States that has been attacked, but the world's greatest liberal city. The greatest cosmopolitan city ever to exist—as far from American gung-hoism as any place can be. As any New Yorker knows, New York really isn't America. It is as well, of course, the world's greatest Jewish city—who can doubt that that is not a part of the message here? And Gomorrah on the Hudson—is that also the point?

The irony is great: All the redneck militarism out there in America becomes part of the New York way of thinking now.

A double irony: The redneck president scurrying and hiding, heading for safety to the heartland before getting ahold of himself and reversing course. Then, emerging suddenly from the ruins, having been under fire, there was New York's mayor—unafraid, unscripted, levelheaded, strong. Practically an American war hero.

It will be a further, supreme irony if now, after generations of disenfranchisement, New York City becomes the great symbol of Americanism.

CERTAINLY, THE PRESIDENT, IN HIS scripted, tense, TelePrompTer-challenged way, wasn't synchronized with the feelings here. He offered in his initial, hurried address no example or even notion of bravery and supplied no palliative words. (Giuliani, on the other hand, seemed entirely in sync with the city's emotions.) But this is, perhaps, only partly the president's fault. The language of war, of national threat, and hence of bravery and resolve, has been out of use for so long that it isn't immediately available.

We were stuck using the language of crime. There were "perpetrators." There were guilty parties. There were the people who would be held responsible. The president would give them a "whipping." We would hunt them down wherever they were. The FBI was going to find the culprits. The FBI was already amassing evidence against them.

The talk was about individuals, about conspirators, about terrorists (almost as a professional designation) who can be taken out of the equation—even brought to justice! These are bad guys who do bad things.

But then, clearly, there was the dawning sense that in the era of terrorism, we may have been expressing the threat all wrong. This isn't, we began to conclude, about suicide bombers, nor is it just about Osama bin Laden. Soldiers are fungible. Enmity this vast must be structural, institutional.

You could begin to chart the transformation of the word *war*—state of war, declaration of war, going to war—from metaphor to a new culture.

IT IS ALL SO UN–NEW YORK. THE WEEPINESS is so hugely out of character. The timbre of the voices, the eyes that lock and then break away, the neediness of the children in the house—everyone's neediness—makes this a vastly different city.

And then somewhere there are the dead. But as the days go by, the dead are hardly more identifiable or decipherable or calculable than they were in the first moments.

The dread keeps increasing. The emotion becomes heavier and thicker.

And it will get worse. It will be the time of the 5,000 or the 10,000 funerals.

It is indescribable and unutterable.

The media language fails, too—as much as the political language. THE BASTARDS! said the *Village Voice* on its cover. But such feistiness seemed far from what anyone was feeling. The *Post*'s tabloidism—its overeager voyeurism—was tonally way off; this wasn't about other people. The *Times* seemed to be covering events in another place—with its foreign-desk voice. It was the *Daily News*, which found some forties-style sense of war and disaster, that perhaps came closest to the experience—tough, straightforward, aptly New York.

THE SHARED, AND AS YET UNANSWERED, question is: What comes next?

There's the fear. The bomb threats and the succession of evacuations. Bags found on the street. Suspicious cars. Unidentified noises.

There's the fate of New York itself. Does this become who we are? Is this an inescapable new identity? Does this mean, in some real way, the end of the city? The sense that many New Yorkers always have of being so incredibly lucky to have ended up in New York is, at the very least, on hold—it is now, more than at any other time, more than the worst crime years, a terrifying place.

And then there's the change, the inevitable change, that comes to our expansive, indulged, polymorphous culture. We are who we are, not inconsiderably, because so many of us have never lived—and by all rights have assumed we would never live—in a time of war.

Now we must wait to see what kind of war it will be. ■

E-mail: michael@burnrate.com

es," he says. He finds only one, with no sign of trauma, or religion. A policeman in tears grabs him—he'd lost brothers.

……

"I was on the 98th floor," says Kevin Dorrian, a carpenter leaning against a van on Franklin Street around 1:30 with some fellow union members. "I saw a friend of mine get blown out the window. He was right there, three feet from me. He was putting up blinds. I couldn't do nothing. I took the stairs down, past the fires. I saw a light, a fucking lamppost light, blow up. The glass flew into a person. Killed him immediately." Dorrian's waiting to be allowed to go back in, to dig through the rubble.

……

A man on a bike heads down nearly empty Park Avenue South, yelling, "Go to the hospitals! Donate blood!" Traffic on 23rd Street heading east, toward VA and NYU hospitals on First Avenue, is all ambulances. F-16s are streaking and booming overhead. "A little late," someone says.

……

In Washington Square Park, at about 2 P.M., Keith Stressler, a trader, is sitting on the edge of the fountain, smoking. His office is in 3 World Financial Center; he started running after the first tower came down. "I couldn't see anything; I didn't know where the fuck I was going. I just wanted to get away from any capitalist shit anyone would want to bomb. I figured the Village was safe."

……

On the corner of Park Place and West Broadway, it is as dark as night. Plumes of orange smoke curl out of the windows of 7 World Trade Center. A fireman says the building is going to collapse: "We've stopped trying to put out the fire." A strange calm envelops the street as several dozen cops, firemen, EMS workers, and INS people in black helmets and vests stare silently at the building. Pieces of No. 7 begin to fall. There are no sounds of impact; each landing is silenced by the thick carpet of dust and paper. Suddenly, just before 3 P.M., there are screams: "Clear the area. Everybody out. Now. The building's going to fall." Perhaps it's weariness, but nobody runs. Everyone just moves deliberately. The building doesn't fall yet.

On Wall Street, losses that can never be made whole again.

BY JAMES J. CRAMER

THESE ARE MY GUYS THEY KILLED. MY BUDDIES WHO WORK DOWNTOWN—NEXT TO ME, WITH ME—THEY WERE THE TARGETS OF THE TERROR. DADS AND MOMS WHO BY DAY MAKE BIDS AND OFFERS, TRANSACT BUSINESS, AND THEN HEAD HOME, MANY TO THEIR FAMILIES IN MY HOMETOWN OF SUMMIT, NEW JERSEY. WE ON WALL STREET VIEW OURselves as wise guys, grizzly guys, indestructible folks who like to laugh at danger and make jokes about anything, who *trade* on anything, shorting Boeing on plane crashes, buying treasuries on war rumors, and scrambling for shares of Chevron and Schlumberger on Middle East flare-ups. We think of ourselves as a brotherhood, maybe not like firefighters or police, but part of a tough fabric of individuals who see or talk to each other by phone hundreds of times a day as we go about buying and selling shares or bonds or commercial paper or commodities or even insurance risk.

We were wrong. We were meager flesh and blood trapped in smoking buildings, jumping from burning buildings, and we had no jokes, no words, no gallows humor to make things better. Too many people from our tight-knit little network dead and missing to make light of things. We were just scared people trying not to panic, trying to figure out whether we would get out alive by staying in our buildings or by going outside into the pitch-black confusion. Not whether to buy or sell, but whether to make a run for it or stay put.

For me, twenty years in the business, I know or have traded with pretty much everybody. When the first plane hit, I counted down the floors and said, "That's Cantor Fitz." When the second smashed through, I knew it was Morgan Stanley Asset Management, Keefe Bruyette, Sandler O'Neill. These were folks who had covered me, folks I had interviewed on CNBC, people who had been on the other end of the line hundreds of thousands of times to do a trade. The guys at Sandler O'Neill and Keefe Bruyette came through when I was in a jam in '98 and needed capital—these were friends who helped save my business. They were my go-to guys, the ones you could trust not to betray you in your worst financial hours.

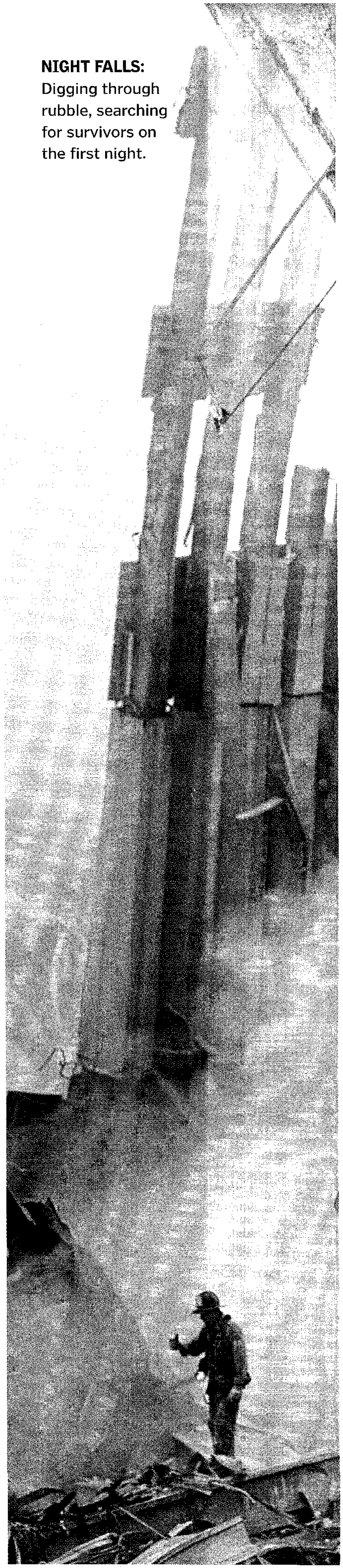
They're gone now.

WE WHO WATCH CNBC FOR A LIVING HAD no doubt after the first hit. *Squawk Box* anchor (and friend) Mark Haines, unlike everyone else on television, declared it a terrorist act right away, and with that gave us the signal to run. The others kept up with the theme of a random aircraft collision, even as Mark told us point-blank that no plane could accidentally hit that tower on such a beautiful day.

Trapped on the fifteenth floor on the north side of 14 Wall Street, two blocks from the World Trade Center, I didn't know what to do. Maybe it was better to stay put, even though we were across the street from the logical target, the New York Stock Exchange. Or maybe it was better to go outside, into the strange gray twilight, with the wind blowing a dark ticker-tape parade of Wall Street research and invoices right by my window. And then the pictures of a listing tower on television—we still had cable, but only intermittent phones—and we were close enough both times to believe that our building had been hit when each tower collapsed in a deafening boom. I cowered below my desk in fear of debris breaking through our windows and wanted to talk to my wife and kids to say, who knows, that I was safe? Was I safe? We couldn't leave after the towers collapsed, the sky totally black, and our building filled with smoke from outside that smelled of the burning plastic of furniture and computers.

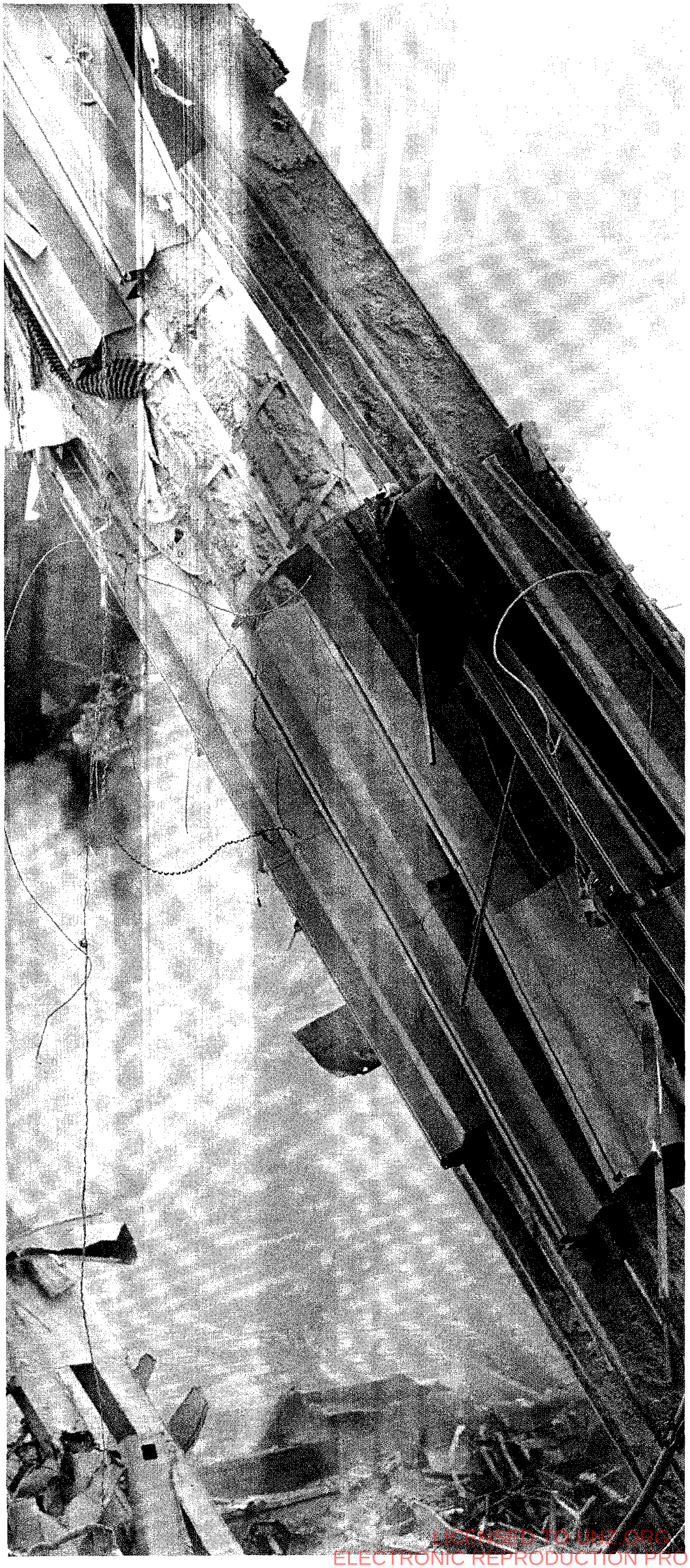
No way out now. The only communication channel working was America Online. I e-mailed and instant-messaged anyone who could call my family to tell them I was okay.

TWO LONG HOURS LATER, WHEN CELL phones were working again (only Verizon; AT&T didn't work, what else is new?), we checked in with loved ones. Finally, at 2:30, they evacuated our



NIGHT FALLS: Digging through rubble, searching for survivors on the first night.

PHOTOGRAPH BY BROOK YONI/GAMMA



At 3 P.M., Luke Murphy of MTV is walking more than 100 blocks home to East Harlem. His feet are killing him, and he stops to buy sneakers, only to find that everyone else in the city seems to have thought the same thing. He finally finds a pair in midtown—women's sneakers a few sizes too small. "I was lucky to get them," he says.

……

On Worth Street, "computer tech" Wilfred Samalot, wearing an Airborne Ranger jacket and a gas mask, is meticulously scraping dust into plastic bags, which he then neatly tucks into a carrier on the back of his bike. "I'm going to have it sent to a lab and checked for foreign chemicals and human remains," he explains.

……

In Gramercy Park, the locked iron gates are open to the public for the first time ever. People heading up from Irving Place crunch on the gray gravel.

……

A man and a woman shuffle along Canal Street, arm in arm; the woman is hysterical. "My son, he works up on the 100th floor . . . I gotta go see if my son is at Beekman . . . How do I get to Beekman? They won't let me go to Beekman?" A cop tries to calm her. "You should go home and try to call, or they will call you if they know anything," he says. "My father is at home, he's waiting by the phone, we don't know anything," she says, tears streaking down her face. "There's no way to go to Beekman? How do I get to Beekman?" The cop tries again to persuade her to go home, but she continues down Canal.

……

By 4 P.M., reinforcements at Engine Company 24 and Ladder Company 5, at Sixth Avenue and King Street, are waiting to go look for their friends. Thirteen men from the overnight shift had been among the first firefighters at the scene. "My husband's new," says one young woman crying in front of the station. "He just started."

……

In the lobby of the Beekman emergency room, Benjamin Fogel, a 28-year-old man with a red beard and side curls, sits in a wheelchair; a cardboard tag around his neck building, and we snuck out through some exit into a health club and found ourselves on Pine Street, staring down at our feet, where three inches of snowlike soot buried my wing tips. I stooped down and saw clumps of Morgan Stanley research everywhere, single pages reiterating a Sun Micro buy recommendation. I slipped on an untouched Insurance Report of Audit for Morton's Restaurant, sent by an agent from Aon Risk Services, 2 World Trade Center, 92nd floor. Did the paper survive while its author died?

IF YOU HAVE A GOOD JOB AT THE WORLD Trade Center, you want to live in Summit. In off-peak traffic you can be home in fifteen minutes. On my block, there are four dads who work there. Luckily, they all came back that night, but make a left, go up a hundred yards, and there you'll find two who didn't. I was among the last to make it home Tuesday night, but the commuter parking lot in Summit was still filled with cars, a terrible omen.

The police closed my temple for security—a wrong but understandable act—so we headed to St. Theresa's to pray for survivors. It felt better, less helpless, to be together in somebody else's house of worship than to be alone at home watching those damned shots of One and Two going down.

We wouldn't know who died from our town until the following night, at the Village Green interfaith service. Outside a makeshift band shell, at the urging of religious leaders in Summit, individuals shouted out names of those friends who didn't make it out alive. The finality of hearing each name brought instant tears, which continued as the bagpipes played "Amazing Grace" and the several thousand assembled tried to sing over the sobbing.

News organizations wanted me to come on TV, to talk about what it meant for stocks and bonds, but not that night, nor the night after. Let someone else say that you should buy blue chips or defense stocks, or sell the airlines and leisure stocks. It didn't have to be me. Plenty of time for that later.

Anyway, it's not hard to see what will happen. The economy will turn, probably faster than we thought, despite the naysayers. Why? The day before the attack, Tom Clarke, the CEO at TheStreet.com, was bemoaning the perpetual red ink on our screens, and he asked, "Jim, this is the worst market I have ever seen. What can turn it around?" I looked at him, knowing my market history, and said simply, "War." One day, maybe, a long time from now, we'll be able to joke that we got just that, right on time.

In the short term, the panic sellers will duel it out with cooler-headed buyers and the latter will win. But in the longer term, the kind of drawn-out war we must fight is not the kind of war that's good for equities. Still, when it's all over, the victory will make you wish you had invested in America back when things looked darkest.

For now, though, I just wish we were back with that same old horrible market we had on September 10, that miserable market where only stocks, not friends, floated down into oblivion. ■

ABANDONED: A lone fireman wades through an ocean of detritus, and a bicycle sits, locked and filthy, not far from the site where the World Trade Center towers stood until that morning.

PHOTOGRAPH BY PATRICK ANDRADE/GAMMA.

Hope checks out of the Pierre.

BY MERYL GORDON

WALKING INTO THE PIERRE BALLROOM, the crowded and chaotic headquarters for the families of missing Cantor Fitzgerald employees, psychiatrist Kerry Sulkowicz braced himself for a moment, stopping to read the agonized flyers taped to the walls. "It's overwhelming," he murmured, pointing to a father-and-young-son photo with a heartbreaking plea for information: "Daddy, please come home."

The scene in the room on Thursday afternoon was a primal outpouring of grief: hundreds of people crying, hugging each other, milling around, passing along the latest frightening rumors, jumping hopefully at the sound of cell phones, their faces collapsing moments later in disappointment. Then the crowd quickly hushed and gathered around two televisions to watch Cantor Fitzgerald's chairman, Howard Lutnick, being interviewed on ABC by Connie Chung. As Lutnick broke down on air, weeping as he talked about the 700 staffers missing and presumed dead, the entire room collapsed sobbing.

Sulkowicz, a 42-year-old with rimless wire glasses, a dark suit, and a nurturing expression, was in the ballroom for a second day as an unpaid volunteer, recruited by a fellow psychiatrist. He wandered around to make himself available, but few people wanted to talk. He understood their reluctance. "If they talk to a mental-health professional, it means confronting their sense of hope," said Sulkowicz, a faculty member at the NYU Psychoanalytic Institute. "They want to believe in a miracle, that people will be found."

A priest walked up to a microphone to offer his prayers, a calm, sad voice amid the tumult, inviting anyone who wanted religious comfort to see him. Here in this elegant ballroom, the site of so many glamorous weddings and conferences, and a celebrity-studded Al Gore fund-raiser a year ago, dazed and red-eyed men and women, who looked like they'd slept in their clothes, bumped into each other as if sleepwalking. Incongruously tuxedo'd waiters padded silently among them, passing out water and soft drinks. As if being set for a grand dinner, the round tables, covered in starched white cloths, had numbers on them, but the special horror was that these were the floor numbers—101, 103, 104, 105 of 1 World Trade Center—where Cantor Fitzgerald staffers had worked. For family members, this offered the simplest way to find the relatives of the guy down the hall or at the next desk from their own missing.

On the television, the talking heads were interrupted by a news bulletin: Rescue workers were being evacuated from a dangerous area. Moments later, in the ladies room, two women fell into each other's arms. "There are hot spots in the wreckage," said one woman, weeping. "There is no hope."

Everyone in the room was wrestling with their own tragedy. Even Sulkowicz, a psychiatrist with a private practice who also consults for Wall Street firms, was in mourning for a missing friend, but had volunteered because he wanted to reach out to others. "Therapists aren't immune," he said. "The paradox is that the people who are trying to help are deeply affected."

He had brought a prescription pad, in case anyone needed anti-anxiety drugs or a sleeping pill. "You want to do something, and you know there's not a whole lot to be done right now," he said. "Over the coming days and weeks, people are going to need a lot of help. We all need to talk." As he spoke, his cell phone rang: It was the chairman of another major company, a consulting client, asking Sulkowicz to come in and counsel his staff and make psychiatric referrals.

Sulkowicz specializes in executive clients who fancy themselves "masters of the universe." Until Tuesday, he says, they obsessed over are-my-bonus-and-office-big-enough? Now that world has literally crumbled. "This is going to change people's perspectives on what they're doing it for," he remarked. "People were in denial about how safe their lives were, they had a total sense of invulnerability." ■

has the schematic outline of a human body, with markings for injuries (a fractured right ankle, a lacerated chin, burns on his arms, legs, back). Fogel is a paramedic for Hatzolah, the Jewish ambulance company, in Brooklyn. "We were setting up a staging area in front of the towers when the second building came down," he says gingerly so as not to rip the stitches in his face. "I saw the building coming at me and then . . ." His voice is a monotone. "As we were running out, both buildings were on fire, there were body parts all over the street. We saw a young lady, pregnant, so we put her in the ambulance and brought her to the hospital." Then Fogel himself became a patient. "I am just happy to be alive," he says. "I have no words to say to the people who did this."

At 4 P.M., Alan Hevesi moves to the front of the line at the New York Blood Center on 67th Street (his blood type: O). "We're down campaigning at Borough Hall in Brooklyn when word comes out," he says. "I've got my staff in the Municipal Building on Chambers Street, so we drive back across the bridge. When we get there, the senior staff is arranging for evacuation. Then we hear the roar of the first collapse. The dust cloud comes over us, and I give the order to close the windows and shut off the A/C. We went back to Brooklyn by subway with Randi Weingarten to get our signs out of there. It's inappropriate. Now we just support the mayor." He looks up at the TV as Giuliani is speaking. "This, a crisis, is where he's at his best," Hevesi says, then catches himself. "Off the record. I don't want to sound like I'm giving him any praise."

'We were champing at the bit," says WCBS-TV reporter Vince DeMentri of his decision to sneak behind police barricades and report from 7 World Trade Center a half-hour before it collapsed. "I knew the story was in there." But after he and his cameraman slipped past officers, they lost all sense of direction. "From outside this zone, you could figure out where everything was," he says. "But inside, it was all destruction and blown-out buildings, and we had no clue. I walked into one building, but I had no idea where I was. The windows were all blown out. Computers, desks, furniture, and people's possessions were strewn all over." He found a picture of a little girl lying in the rubble. Then he realized that No. 7, aflame, was about fifteen to twenty feet ahead of

Written in the dust at the corner of Church and Vesey.

BY MARK JACOBSON

IN THE EARLY 1960S, WHEN THERE WAS NO WORLD TRADE CENTER, MY FATHER, WHO LOVED A WELL-MADE MACHINE, WOULD PACK ME INTO HIS $100 PLYMOUTH AND WE'D GO SPEND SATURDAY AFTERNOONS RUMMAGING THROUGH TRANSDUCERS IN THE LOW-RENT ELECTRONICS STORES ON VESEY STREET. IT WAS SOMETHING WE DID TOGETHER.

But soon the Rockefeller "slum" clearers came, and the Twin Towers, David and Nelson, were built, so big, boxy, and blunt-topped. Hard to love, these cheesy *faux*-gothic cash machines, usurpers of the Empire State Building. Who else but a second-rate, remade King Kong, stripped of all his beauty-beast poetry, would bother to straddle them?

It was something to recall a couple hours after the airplanes, walking downtown into the roil. By Wednesday afternoon, the perimeter would be set at Houston Street, where the cops, already bored and prickly, asked everyone for a picture I.D., sending several likely illegal residents of Chinatown into a panic. But now it was shortly past noon on Tuesday, everyone was still in a state of shock, and if you had a blue Duane Reade surgical mask you could slip through, all the way to what would come to be called "ground zero."

What was there, now so sifted through by 24/7 coverage, remains an adrenaline haze. The flutter of Port Authority memorandums ("To: M. Zoch, From: R. Catlin, Subject: Major Project Delays and Underruns"), circling in the wind like buzzards, stuck in trees. Éclairs and carrot cake melting in glass, soot-covered bakery cases like Zagat's Pompeii. A roofless, crushed city bus beside the flaming 7 World Trade Center, the ad for Arnold's *Collateral Damage* unscathed, opening October 5. Two men came out of a supermarket carrying boxes, asked, "You from the insurance company?" and offered to point out "a leg." And in the center of it all: what was left of the towers, which was almost nothing.

"What happened to the rest of the buildings?" I asked a weary fireman.

"It's underneath your shoe" was the reply.

Down there was only dust. Which made it very clear exactly what had happened, and how complete the nightmare was.

It is mighty, an unfathomable gathering of energy, when 8 million people with 8 million things on their minds suddenly think only one thing. The vibe can be felt. A man on a pay phone at the corner of Second Avenue starts to scream: His wife had a breakfast appointment at Windows on the World today, he didn't know until now. "Not Dem Laden, Ben Laden," one bum screams at another. A flower-shop owner says business is slow now but he knows it will "pick up."

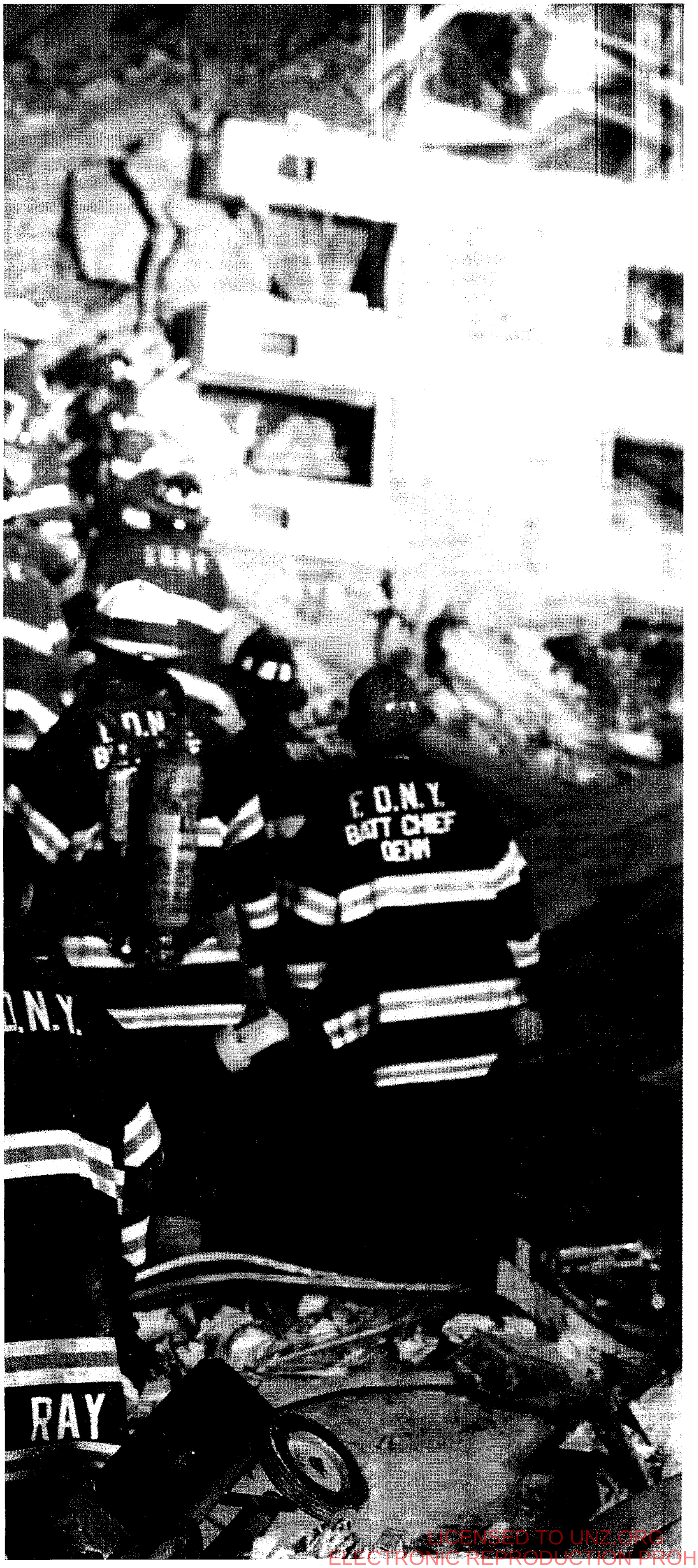
Rage grows. If these lunatics want to fly a plane into the Pentagon, let Bush put up his magic shield—*but you should not fuck with New York City.* Not where I was born, where my family lives.

IN FRONT OF MY HOUSE, MY CHILDREN have put up the American flag. They are more patriotic than me, less conflicted. A couple years ago, there was Columbine, but this is 10,000 times worse. They greet me when I come home, covered with dust from ground zero. I have nothing much to tell them, they've seen it all on TV. The planes twenty times over, the people jumping from the windows. Shit: the people jumping from the windows. I don't let the kids touch me, because now I'm convinced the dust is full of asbestos, no matter what Giuliani, handling what he knows how to handle, says.

OUR BLOCK IS A PERFECT LITTLE PLACE IN which to live out the next few days. Five doors up is a firehouse, an engine-and-ladder company, the 220 and the 122. We have been carrying on a running battle with the company over parking spaces; we think they use too many. But now they are returning, in a

FINEST HOUR: Waves of firefighters brave the heat and danger in search of victims.

PHOTOGRAPH BY MICHAEL PARMELEE.



them. I looked up Barclay Street,” he says. “There was nobody out. No bodies, no injured. Nobody. There were mounds of burning debris. It was like opening a broiler.” (DeMentri was later arrested for impersonating a police officer in another attempt to gain access to the site.)

……

On the Seventh Avenue side of St. Vincents, workers are laying out cots and chairs, draping them with sheets, waiting for the injured to arrive. A Yonkers motorcycle cop sits outside, waiting to escort a car delivering blood, and people approach him for information. Someone asks if he knows about the blood situation. “You got me, I'm just down from Yonkers.” Then he volunteers: “You know what this is, it's because of those liberal motherfuckers that you got here. Look around here—how many white people you see?” The crowd was probably 40 percent minorities, many of them uniformed hospital workers. “You can't even tell who the bad guys are. There's just too many fucking foreigners. They should have bombed that Sadat Hussein [sic] years ago.”

……

On Greenwich and Chambers, a crew of frustrated rescuers—metal-union workers—gather in a clump. “We don't want to give interviews, we want to get in there,” says one, slamming his shovel against the ground. “They've got to get organized.”

……

William Delemo's bodega on Church and Chambers is closed to civilians. He says he saw the first plane hit because it was so low over his shop. “People died right over there,” he says, indicating a spot three blocks north of the World Trade Center. The listener is skeptical, so he shows the outline in the dust of where one of the engines landed on a woman. “It was the worst thing I ever saw.”

……

On the doors of the Masjid Al-Farooq mosque on Atlantic Avenue, where Sheikh Omar Abdul Rahman once visited, a sign quoting Chapter 6, Verse 151, of the Qu'ran has been posted: “ ‘And kill not that which Allah has held sacred.’ May Allah expose the wrong doers and bring them to justice, no matter who they are.”

city bus, because one of their engines has been wrecked in the rescue. The guys from Union Street are "gone," the same for Dean Street, they say, faces blank, gray. In this house it is better, as far as they know: None of them died.

THE NEXT DAY, THEY SPENT TIME GETTING all the soot off their remaining truck. They are obsessive about it, as if they have to rub away every spot of the horror. By now they've learned they were wrong the night before. Two of their number are missing. It is all sinking in now, the rolling wave of grief, a net descending. On TV, in between Bush's limp little saber rattle, finally there are numbers, less than you might have thought, yet still impossibly huge. A moment later, the firemen ride off in their immaculate truck, back into the muck. A woman across the street, an artist, paints a banner: THANK YOU NY'S FINEST AND BRAVEST. People sign it, almost every signature says the same thing: God Bless You.

Also on our block is a bodega, owned by Palestinians. Every morning I buy newspapers there, but the morning after the disaster, they are sold out. "No *News*, no *Post*, no *Times*," says my friend, the one who went home a few months ago to Ramallah to get married. He is jumpy. Over in Bay Ridge, he's heard, there were fights. Boys came into a store like his and beat up some people. You try to tell him this wouldn't happen here, but he doesn't look convinced. Out of *Newsday* too, he hands me a copy of *Noticias del Mundo* with a full-page picture of the fireball on Tower Two and the headline ¡TERRORISMO! When I try to pay, he says, "Just take it."

My 11-year-old son wants to see the Trade Center, or at least where it once was. He doesn't care if in 1979 Paul Goldberger of the *Times* said the World Trade Center was "so utterly banal as to be unworthy of the headquarters of a bank in Omaha." My son is not like me, he loves the World Trade Center. He went there with his first-grade class to peer out at the great city that is his home; it stuck with him. We've been to the pyramids in Giza, but he remains partial to the Twin Towers, now sacred in spite of itself.

So we go for a ride, out on the Belt Parkway, away from the refrigerator trucks parked in front of the morgue on 30th Street, away from the bus shelters papered with missing-persons posters, out to Canarsie. Out there, on a grassy ridge, is a great view of lower Manhattan. When we get there the light is right, that stock *National Geographic* sunset. World Trade Center No. 5 has already fallen, but 1 Liberty Plaza hasn't, so the dust is down, the doomsday cloud does not smudge the horizon.

"Looks like it was never there at all," I say.

"No," my son says. "For me, it will always be there." ■

SURREAL: Dense smoke and bright lights created one haunting image after another.

PHOTOGRAPHS: THIS PAGE, CORBIS-SABA; OPPOSITE PAGE, BRIAN FINKE.

A prayer for One Police Plaza.

BY CHRIS SMITH

NEXT TO THE METAL DETECTOR INSIDE One Police Plaza is a radio blaring Springsteen's "Born in the U.S.A." Fifty feet down the hallway, inside the building's redbrick auditorium, is a terrible silence. A painting of a police officer shielding a child looms above the stage used to bestow promotions, commendations, medals for heroism. This morning, the Day After, the stage is empty. People are slumped forward in the rows of hard metal seats. They are huddled in groups of three, four, five, their shoulders shrouded in coarse gray blankets. These are the families of the missing cops.

FIRST AID: Distributing equipment and masks in Federal Plaza on Tuesday.

Father Peter Colapietro treads gently through the room. It's been a dreadful morning—he's just learned that a fellow priest has been killed and another who lived opposite the World Trade Center is missing. But that's personal; his job is to comfort others. Some people hug him, hard; some cry into his black shirt; others don't want to see him at all, treating his very presence as a bad omen. Anxious to cover all spiritual bases, police chaplain Father Bob Romano and Rabbi Harry Berkowitz organized the group of four Roman Catholic priests, two rabbis, one Protestant minister, and an imam.

One of the first people to approach Colapietro is the father of a missing Emergency Services cop. He shakes his head slowly as he describes the extension his son just finished adding to his home in Wantagh. And the 2-week-old daughter inside that home. "If my son dies this way," the man says quietly, "he goes to Heaven, doesn't he, Father?" Colapietro nods. "Yeah, he's a martyr," he reassures him. "He gave up his life for other people. He's a martyr."

Colapietro is trying to hold on to a sliver of his pre-tragedy schedule, as both his duty and an affirmation that life and hope will go on. That evening, he dashes back to his parish, Holy Cross Church on West 42nd Street, to lead a wedding rehearsal. But before he can strap on his clerical collar and race back downtown, a call comes into the rectory: A close buddy from his seminary days, who later quit, is missing. Father Peter's confident, six-foot, 200-pound bearing seems to deflate.

A garrulous man, Colapietro grew up in the blue-collar Bronx. These days, he's equally at home at Elaine's or among his many struggling immigrant parishioners. Particularly on his mind today is the prankster cop who, as best man at his brother's wedding, handed him bullets instead of the wedding rings; then there's his pal Tom, with whom Colapietro, as a young man, tended bar in the Hamptons and who is now a firefighter. And "the kids" he knows at Cantor Fitzgerald from his days working on the Upper East Side. When I ask this loquacious man how he's holding up, all that comes out of his mouth is "Mmmph."

He removes his glasses and tears course down his cheeks. He pauses. "As a priest, you're supposed to react in a different way," he says. "But you know, ah, you love these people. They aren't just somebody who said, 'Hey, will you baptize my kid?' These are people you hung with, people you grew up with. These are people from home."

He lights another Merit, gathers himself, tries to return to the big picture. "We're just scratching the surface now. We have no idea what the next few days and weeks and months hold for us. We have no clue. And I'm worried. We're not equipped for this. We're not equipped for this in any way." ■

At 5:20, No. 7 finally falls. They've been waiting for it to go so they can move the firemen and search-and-rescue teams in. With the thunderous collapse, firemen bolt up from where they've been camped, on the south side of the Embassy Suites. Some have been sitting on plush hotel furniture carted into the street, eating food from the Mexican restaurant next door. There's a stampede over pickaxes and oxygen tanks. They head out toward the crushed fire trucks. "They're looking for their brothers," says an ambulance driver.

As No. 7 tips over, Church Street becomes a canyon of black smoke. The cops come flying up the street, pushing back on reporters and shouting to the remote trucks, "Back the fuck up now!"

Around 6:30, a 32-year-old woman of Middle Eastern descent is talking with neighbors near Westfield, New Jersey. "This one woman said, 'We have to send all those people home,' " she recalls. "I made eye contact with another neighbor, who is also an Arab, and he just shrugged. I said, 'What people?' and she said, 'Those Arabs.' So I said, 'If you're going to send those people home, you have to send me and my daughter home, and him and his daughter home. And where is home, exactly? Where are you going to send us?' "

A 50-year-old, silver-haired jogger gears up for his evening run and takes off down Greenwich Street. Behind him, a black cloud of smoke and the wail of sirens.

Around 8:30, word circulates among passersby on Houston Street that the president is speaking on TV. It's a half-hour before his scheduled remarks, and the patrons at Milano's suspect a bait-and-switch. Perhaps the White House has issued misinformation to thwart any interruption of the president's address? The president talks over the patter. At the mention of the word *children,* the crowd falls silent. Afterward, two stone-faced women listen to CNN's Aaron Brown, broadcasting from a midtown rooftop: "This is a better speech than what the presidential speechwriters came up with."

Noted: Freedom's just another word for *plenty* left to lose.

BY MICHAEL TOMASKY

IF AMERICA IS THE LAND OF THE FREE, THEN NEW YORK IS THE LAND OF THE *REALLY* FREE. WE FLAUNT OUR FREEDOM, SOMETIMES TO THE POINT OF FRIVOLITY, BUT MOSTLY WE TAKE IT VERY SERIOUSLY. IT IS, AT BOTTOM, WHAT NEW YORK IS ABOUT. • NOW? NOW WE WILL BE ABOUT OTHER THINGS. NOT BY CHOICE, BUT OF NECESSITY, BY HABIT and instinct. Because our new reality is such that the usual New York attitude—detached, unflappable, gossipy, exuberant—is totally inappropriate to the state of mourning we will be in, whether we want to be or not, for some time. What precisely will change, I think, is this: In the wake of this tragedy, freedom will be less important to us, and we will want more authority.

I don't mean, as some have said, that our civil liberties are at risk. I doubt that will happen. Speedy entrée through an airport and curbside check-in are not inalienable rights, and we'll live with whatever inconveniences we have to. The Constitution won't change. Our constitutions, however, will change.

FREEDOM, BOTH GLOBALLY AND LOCALLY, had been doing well for the past decade. Wherever one stood on Vietnam or Central America, or Patrice Lumumba or Oliver North, we could all embrace the sight of those ecstatic East German motorists guiding their frail Trabants through the border checkpoint at Leipzig in 1989, and, two years later, the image of the hammer and sickle being dropped for all time from the Kremlin mast (on Christmas Day, no less). For many people, this condition of freedom was, and remains, more conceptual than actual. Still, the demise of the Eastern Bloc meant that humankind could commence its struggle from the vantage point of certain shared presumptions about the rights of man. The awful isms had indeed become wasms.

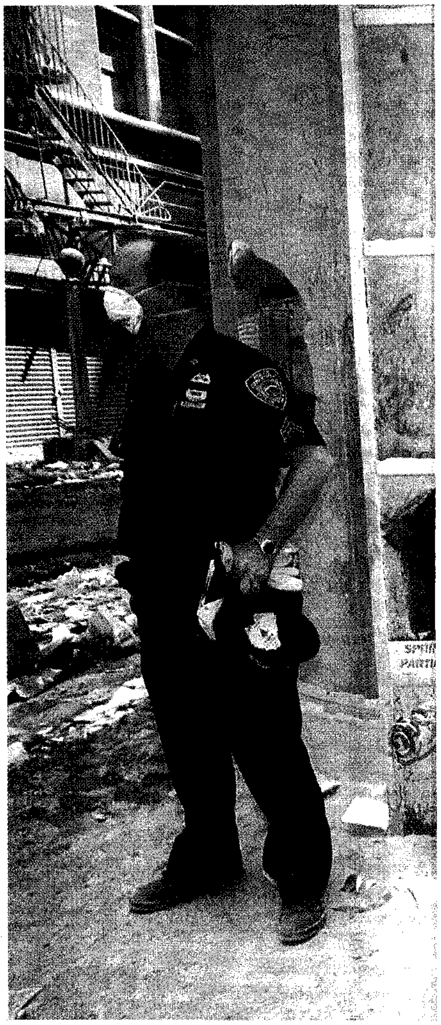
Or had seemed to. But now we face two other isms—fundamentalism and the terrorism carried out in its name—which have contempt for our traditions and share none of our presumptions, and they now define our era as surely as the Soviet competition defined an earlier one.

AS NEW YORKERS, WE WON ANOTHER kind of more tangible freedom. "The right to safety in one's person is the first civil right," I heard Rudy Giuliani tell many audiences back in 1993. "If government can't provide that right, then all the other rights don't mean much." He advanced that conviction too aggressively on several well-known occasions, and the freedom was won in an uneven and imperfect fashion, as freedoms always are. But philosophically, Giuliani was dead-on, and the change was astonishing: We had come to accept that the risk of violence in this city was as natural a part of life as buying a newspaper, and then, by 1996, for most of us, that risk was gone.

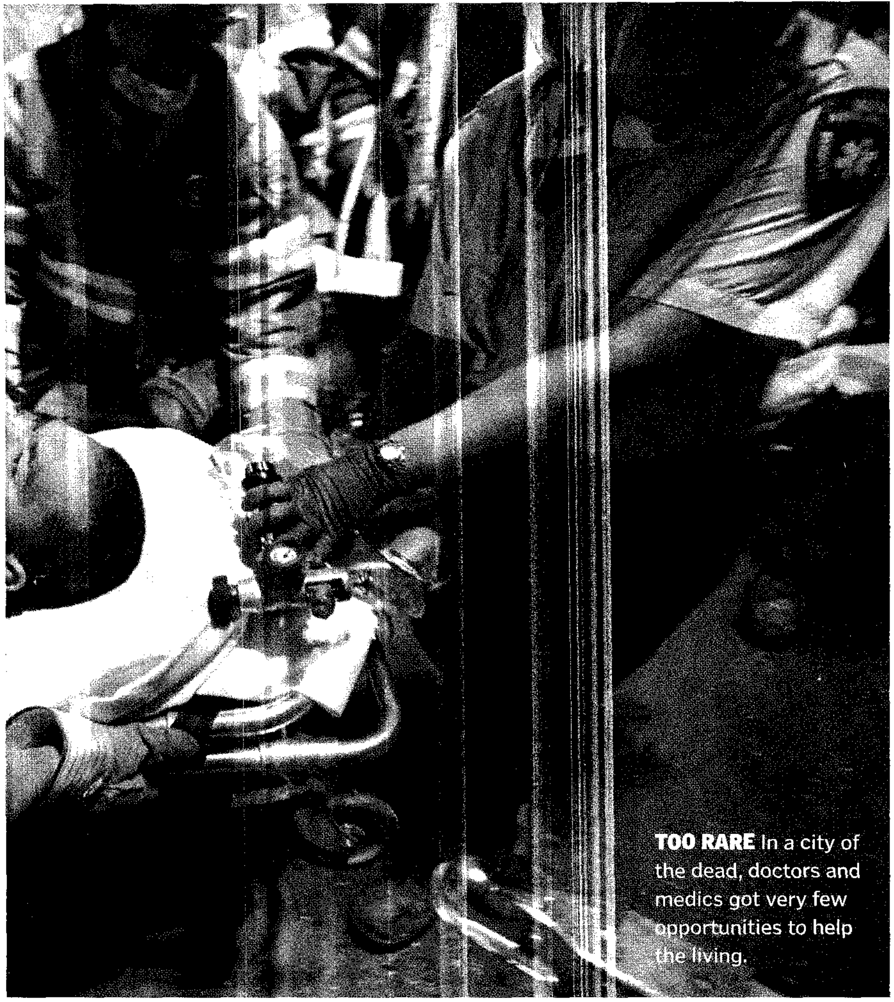
And there we stood. No nuclear threat. No serious threat, anymore, of being assaulted. There was still plenty to argue about, but things—the big, historical things—were all moving in the right direction. Until last Tuesday.

The era of goose-pimply freedom is over now, and what we are about to experience is an adjustment of the balance between freedom and authority. In democracies, the two impulses exist in constant tension. We pay far more lip service to freedom; what politician, aside from Giuliani, wants to get caught singing the brutish praises of authority? But the success of democratic life, and even of messier urban life, depends on a proper balance between the two.

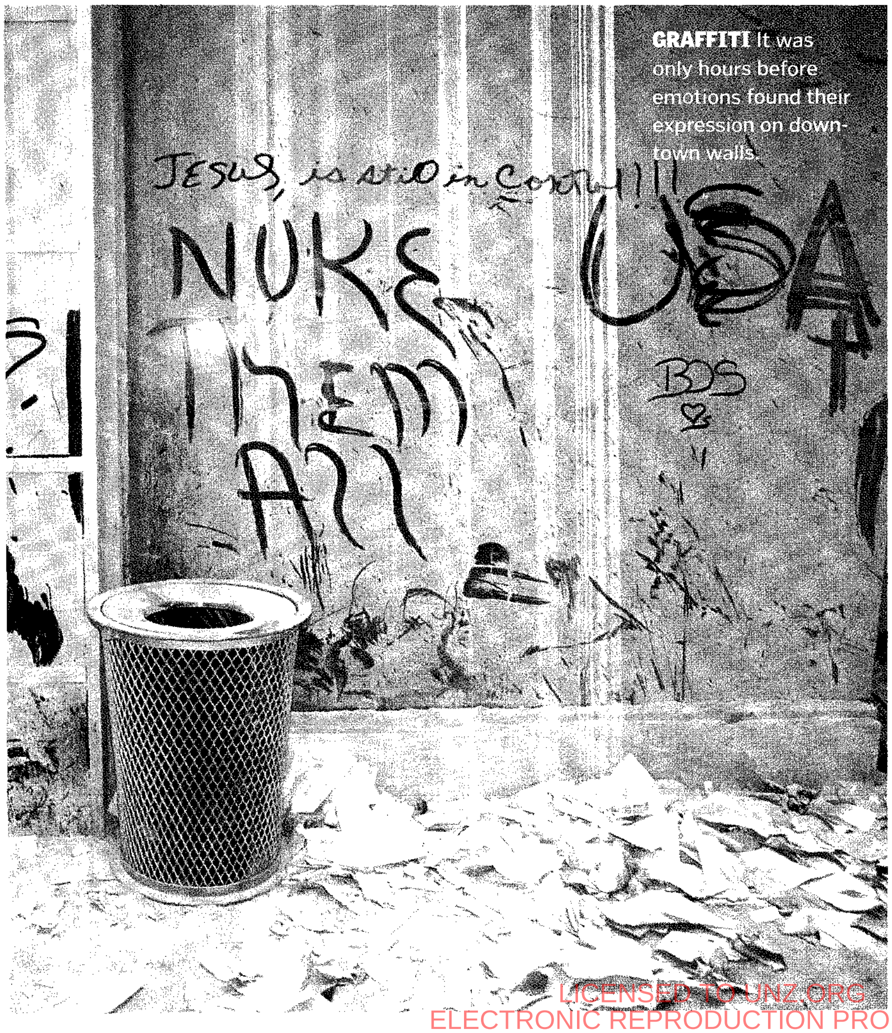
That balance will shift. To be sure, Giuliani was dazzling last week mostly for reasons having to do with his comportment. He was right there, trapped in a room on Barclay Street for fifteen minutes. He was calm. He assured us that everything that could be done was being done. He conveyed that he was just as shaken and mortified and confused in the face of this evil as the rest of us were.



PHOTOGRAPH: TOP, TIMOTHY FADEK/GAMMA; BOTTOM, ROBBY BERMAN/GETTY IMAGES.



TOO RARE In a city of the dead, doctors and medics got very few opportunities to help the living.



GRAFFITI It was only hours before emotions found their expression on downtown walls.

Wednesday

"My boyfriend and I got here around 4:30 in the morning," says Rebecca O'Brien, a consultant for McKinsey & Co. volunteering outside the New York Blood Center at 310 East 67th Street. "No one was here, so we went and got breakfast. We got back around six—there were people on line. I've just been answering questions. I must have spoken to 800 people. One woman told me, 'I've just been activated. I have to give blood now.' I didn't understand what she meant—activated? Then she explained: She'd just been activated *in the military*. I almost started to cry."

……

Young men and women in berets, mobilized National Guard, are fanning out from the Armory at 66th and Lex after a long night. They descend on Eat Here Now, a local coffee shop, looking for breakfast. A cheery, busy man with a thick Middle Eastern accent brusquely explains that there's "no toast, only rolls." Why? "Soldier food, army food. War is here. Don't complain."

……

Dan Roorda was unable to get back to Manhattan from New Jersey until Wednesday morning. His girlfriend, Heather Ho, the pastry chef at Windows on the World, still hadn't been heard from. "I asked a cop on 14th Street where I should go to report a missing person," he says. "I was frantic." Ho's friend Deb Schneider had already called in, started a file, and gotten a log number. After Roorda visited hospitals, he ended up at a police station near Gramercy Park. "They told me to go to the head of the line because I already had a file. One guy was shouting, 'I can't take this anymore,' and he got into a fight. When the guy's wife tried to break it up, he hit her. After a while, someone called out, 'Does anyone have a locator number?' I said, 'I do.' I was the only one. The interviewer took notes on paper. I don't know how they're going to build a database."

……

Angela Reilly Danz refers in the present tense to her husband, who was one of the first cops to arrive at the World Trade Center. She has been waiting at One Police Plaza with the families of other missing cops. Vincent Danz, 38 years old, the last of nine children, was

But he also dazzled because of something inside us: We badly needed a leader, and we were never more susceptible to his strength, his authority, than we were last week. It's ironic that fate dealt him the event that would make New Yorkers be grateful for his leadership on the very day that we were supposed to select his successor. Speaking of which, I haven't been in the mood to think about the election, but I do know that not much of what happened before September 11 matters now. During the coming weeks, one of the candidates will carry himself with the right mixture of dignity, intelligence, humility, and confidence, and the voters will sense it and choose him.

I WANT TO SAY THAT THE DESIRE FOR AUthority I foresee worries me; according to everything I believe, it should. Certainly it worries me with regard to a president who last week seemed more concerned about whether he was coming off as mature enough for the job (and failing) than about our collective, wrenching agony. Yet, he's the only president there is. He will be pushing all of us to endorse acts of aggression that Americans born since 1945 have never seriously thought would be committed in their name. Short of something abhorrent to our values, such as the slaughter of civilians, to what can we say no? Very little.

In the city, someone will need to take charge dramatically. Simply reclaiming lower Manhattan, for starters, is an unfathomably massive job by itself. Think—and this is almost embarrassing in its marginality to the more serious work of returning bodies to loved ones—but think only of West Street. That little stretch of handsomely divided roadway running from the World Trade Center up toward the Village took 30 years to build, fighting lawsuits, redesigns, and corpulent bureaucratic machinery through four gubernatorial and five mayoral administrations. It's buried now under tons of debris. It will need to be restored immediately. Who knows how many businesses will need to be relaunched, in new spaces, their insurance claims settled. The city will need someone who can channel our pain into action and optimism—and not just with words. And on top of all that . . . let's face it, we can't pretend that something like this might not happen again. Or something *un*like this. Do armed guards and razor wire ring those upstate reservoirs? They sure ought to.

We will want leaders, and we'll be willing to grant them more leeway to act in our interests—to decide what our interests *are*—than we ever would have before. But the shift in balance between freedom and authority won't, in the main, be driven by a president or a new mayor. It will happen inside each of us. To think of the ground we'll be ceding is a little frightening; more leeway for our governors, after all, means less for ourselves. The change will manifest itself in the culture in a thousand ways—the way politicians talk, the course the economy takes, the way people raise their children, the demands consumers make of the marketplace, the movies that get made—and then, at some as yet unknowable point, we'll be in the thick of a new age. We don't know yet what it will be. But we know it will be different. And we'll know the time, the day, and the place when it started. ■

DIGGING OUT

HECTOR FERNANDEZ (clockwise from top left), Emergency Services Unit.

RAY LESSER, volunteer. "I work at the New York State Department of Transportation, and we volunteered to bring down our heavy equipment—payloaders, dump trucks, flatbed tractor-trailers. The amount of rubble was unbelievable. It was like something you see in a Third World country, but it was right here in New York."

KELLON MITCHELL, Clean Harbors worker. "We were cleaning the manholes so they can go in and lay new wire. In there, the dust is three inches thick. The volunteers are friendly, but everyone's exhausted."

IAN BENNET, Con Edison crane operator. "We were putting up Roman candles to illuminate the rescue effort. The firemen looked the worst—they were laying on the street, sleeping in office chairs that had fallen from buildings."

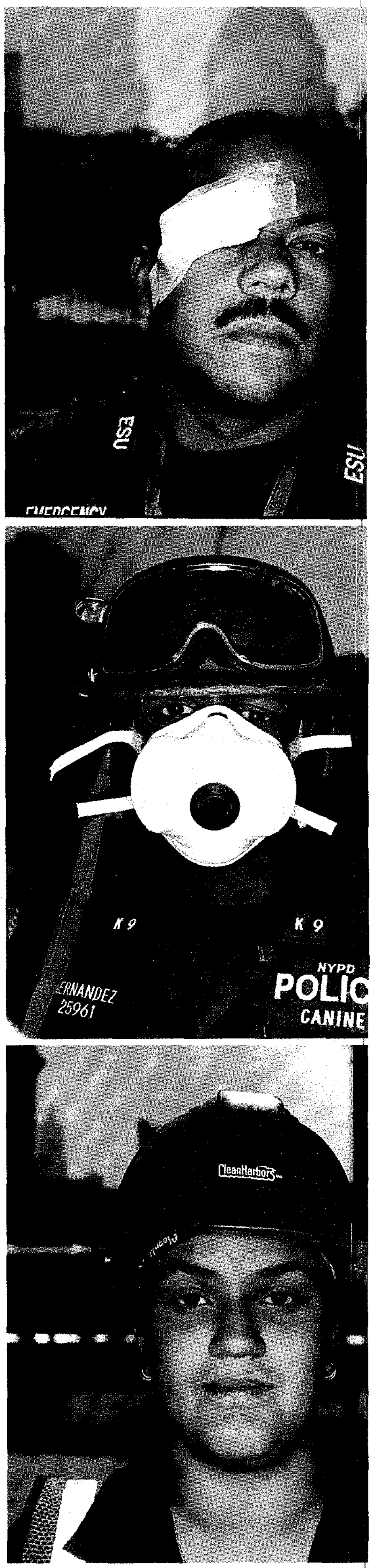
OSCAR DELVALLE, NYPD Detective. "When I was there I saw them take a body out. Everyone's adrenaline was pumping, trying to find people who were still alive."

DOUGLAS KETCHUM.

JESENNIA RODRIGUEZ, Clean Harbors worker.

CARLOS HERNANDEZ, NYPD K-9 officer.

SVETLANA KATS (center), medical tech.



PHOTOGRAPHED BY NATHANIEL WELCH/CORBIS-SABA.

CleanHarbors
Con Edison
OCCB

stationed in the Bronx, on Emergency Services Unit truck three. "He was supposed to work a four-to-twelve," Angela says, "but changed his tour to Tuesday morning because he had a class—he's studying to become an operating engineer." Waiting with relatives at home on Long Island, with the TV off, are three daughters, including 8-year-old Winifred, named after her father's murdered sister, and 6-month-old Abigail. When she left home, Angela told the girls that she was going to visit Daddy, who was working in Manhattan. As she says this, tears crest in her eyes. She is still wearing the sneakers and sweat pants she put on to go out for a walk yesterday morning in Farmingdale. "While I was gone, Vincent called at ten of ten and left a message," she says. "I don't know which building he was in, but he was in the World Trade Center. Vincent said, 'I love you, I love the girls. Pray for the people inside the building. And pray for me.' "

……

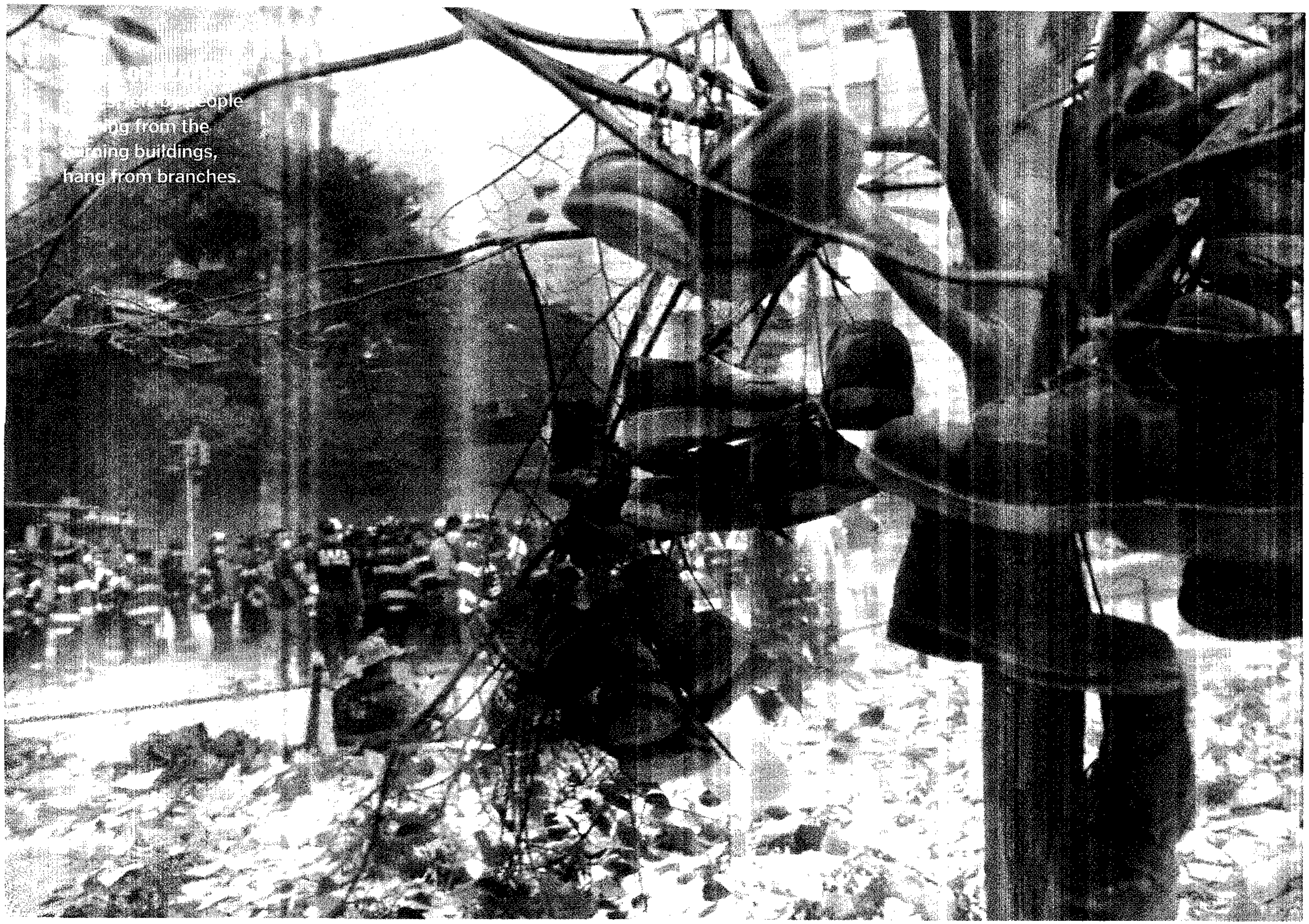
Several hundred New Yorkers stand on the West Side Highway in the evening, cheering as cops, firefighters, and rescue workers head north. The workers stare straight ahead.

……

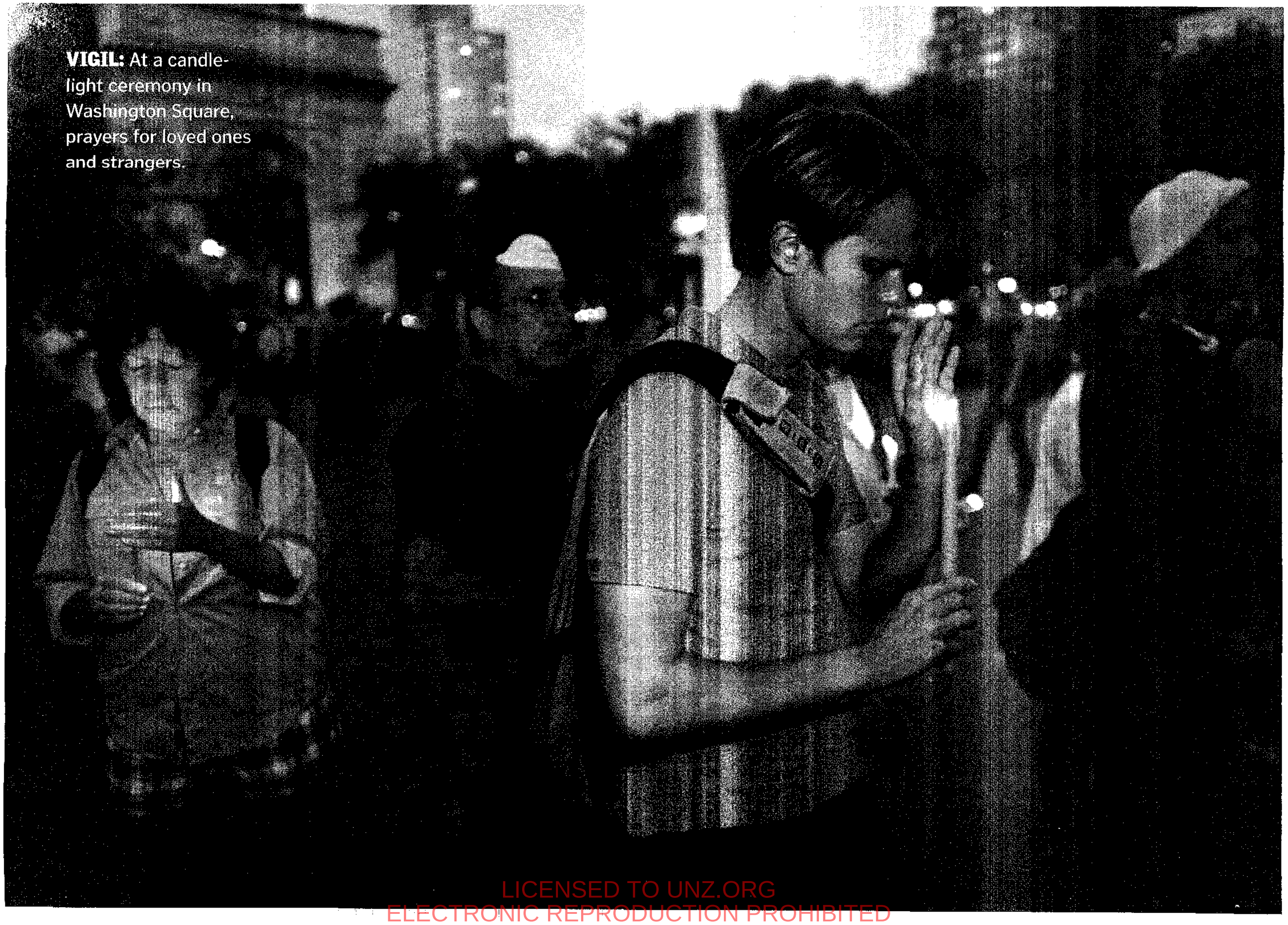
At 4:15 P.M., Dr. Joseph English, chair of psychiatry at St. Vincents, emerges from the New School, where workers have lists of names from hospitals. If a list confirms a death, the family is taken to meet with English's staff. "I talked to someone whose neighbor didn't go into work Tuesday," says English. "Had a meeting or a luncheon. His office was where the first plane hit, and he lost his whole group of colleagues. His personal family is intact. But he has lost the family of his work."

……

Two guys in hospital scrubs who've just returned from ground zero are sitting on Sullivan Street, near Spring. "It's really dangerous," says Mike Florman, a spiky-haired resident at the NYU College of Dentistry. "The only thing the medical people can do is minister to the people digging. The thing is a tomb. I only saw one body brought out, but there were parts. A guy said, 'Here's a lady's face. What do you want me to do with it?' They put it in a bag and took it to the morgue."



[illegible] people [illegible] from the burning buildings, hang from branches.



VIGIL: At a candlelight ceremony in Washington Square, prayers for loved ones and strangers.

Passing the buck: Who shortchanged airport security?

BY ROBERT KOLKER

A MAN AT LOGAN AIRPORT HAD A FANNY PACK TUCKED INTO HIS WAISTBAND. INSIDE WAS ONE OF THOSE SHARP LEATHERMAN MULTI-TOOLS—THE KIND YOU CAN USE AS PLIERS, OR TO MURDER AN AIRLINE PILOT. WHEN HE WALKED THROUGH AIRPORT SECURITY, HE SET OFF THE METAL DETECTORS. AND WHEN HE SUBMITTED TO A HAND-WAND SCAN and the alarm sounded again, he lifted his shirt and pointed to his belt buckle, and the guard nodded and let him through.

Not once, but four different times. At four different places in Logan Airport. So much for the Fanny Pack Test.

"I predicted they'd see the technology working 100 percent of the time, and all the errors would come from people," says Steve Elson, a former Federal Aviation Administration security inspector who arranged the sting in April for a Boston TV news show. "We saw exactly that."

Next came the Carry-On Test. Elson packed a small rolling suitcase with clothes, then inserted a hair dryer and covered it with a lead film bag, the kind many travelers use. It registered as a large black blob on the metal-detector screen. "What they should do is open the bag and pick out the lead shield bag and see what it's hiding," Elson says. The domestic-gate guards didn't bother.

When the exposé was aired, FAA officials promised to crack down on security. A few weeks later, the reporter repeated the tests, with the same exact results. The real sting at Logan, at Newark, and at Dulles came a few months later.

IT'S THE MORNING OF THE ATTACK, AND Elson is yelling at me over the phone from his home in New Orleans. "Terrorism cannot be stopped!" he says. "No matter what, if the FAA had been at its best, maybe this still would have happened. But the simple fact is that for years people in the FAA knew this stuff has been going on, but they've done nothing but play games and lie. Boston's got the security of Swiss cheese, but people ask me, *Is Boston worse than most airports?* They're all easily penetrable without much effort. A moron could do it."

I had talked with Steve Elson four or five times this summer while reporting *New York*'s cover story on airport safety ["Flier Beware," August 13]. Back then he was one of only a handful of air-safety hawks, hammering the agency for fudging safety numbers and letting the airlines skimp on security. Today we are all Steve Elson. We've all learned how easy it is to hijack a plane—or four. We've learned how the screeners at every airport make minimum wage; how they get no more than twelve hours of training and a *How to Run a Metal Detector* videotape before being sent on their way; how few undergo background checks; how they work for the lowest bidders, subcontractors to the airlines, a minor budgetary item in an industry that doesn't want them at all.

The painful question, each time we allow ourselves to look at the skyline, is simply: Why has this gone on for so long? Until last Tuesday, our airport-security lie worked tacitly and tautologically—a Möbius strip of buck-passing, spinning and building in centrifugal force. Here's what happened before it all ripped apart: When security guards failed spot checks by the FAA, the airlines would be fined. They would negotiate the fines before administrative judges in Washington and budget these fines into the price of doing business. Nothing ever changed. "Internally, we've grimly joked about these things, about the travesty of the system," a lawyer in Washington who works for several major carriers told me the day after the Towers crumbled. "The airlines just don't think security is their responsibility. And they get away with it."

After an infraction, the airlines would tell their subcontractors to fire the offending workers, who would then be replaced by people with even less experience. Or even worse, the offenders would eventually be rehired.

Whenever security was breached, the airlines blamed the FAA for setting standards so low—and their security companies for getting caught. "The FAA should have a certification program for screeners," Carol Hallett, president of the Air Transport Association, the airlines' largest lobbying organization, told me this summer. Paying workers more never seemed to be an option. "It would be a waste of money to pay someone $25 an hour. It's not an exciting job, and therefore there's a lot of turnover. They get bored."

Time and again, the FAA disputed the Department of Transportation inspector general's allegations that security was bad. The agency would respond with its own statistics, which were then widely acknowledged to be a joke. "Either they didn't interpret the tests the same way or they were just trying to make people think things are okay when they're not," says Bob Monetti, who lost a son on Pan Am 103 over Lockerbie in 1988 and now sits on an FAA security committee.

Did the airlines really care about the FAA's safety record? No, because it's their lobby that makes sure the FAA's standards won't cost them money. Before last week, any new safety technology mandated by Congress first had to pass muster with a cost-benefit analysis, often controlled by the airlines. "If you're in any other industry and the government says you have to install smoke detectors or fire suppressants, you consider that the cost of doing business and you deal with it," says Victoria Cummock, the president of Families of Pan Am 103 Lockerbie, who sat on a presidential commission on air safety following the explosion of TWA flight 800. "The FAA would have to prove that a life would be saved by a smoke detector—and you can't predict the future."

But you can kick yourself about the past. The new spin is that the passengers are supposedly to blame. *We* wanted fewer delays, shorter lines, lower fares. The airlines were doing this because *we* told them to.

Now, the airlines and the country have to decide, once and for all, if aviation is a public utility or a private business. If we want, security could be federalized, or militarized, or both; the airlines wouldn't have to pay for guards because taxpayers would. But the essential questions now are really what they always were. Do we want to feel safe? Or do we still feel lucky? ■

PHOTOGRAPHS: TOP, CORBIS SABA; BOTTOM, DAMASE REYES.

For American Jews, the Middle East war comes home.

BY CRAIG HOROWITZ

ON SUNDAY EVENING, SEPTEMBER 9, A WEEK BEFORE THE HIGH HOLIDAYS, THERE WAS A JOYOUS EVENT IN NEW YORK'S JEWISH COMMUNITY: MANHATTAN'S CENTRAL SYNAGOGUE REOPENED ITS DOORS FOR THE FIRST TIME AFTER BEING RAVAGED BY FIRE THREE YEARS AGO. BARELY 36 HOURS LATER, OF COURSE, A FIRE OF MORE BIBLICAL PROPORTIONS CHANGED EVERYTHING FOR ALL NEW YORKERS, NOT LEAST OF ALL THE CITY'S JEWS.

In a single morning, Central's Rabbi, Peter Rubinstein, had gone from one emotional extreme to the other, and found himself anguishing, like clergy everywhere, to find ways to deal with the tragedy. He decided to change the entire format of his Rosh Hashanah services. "We have to acknowledge and affirm what people are feeling," he says, "and try to translate it into a vision of hope and renewal, which has been the story of our people."

There is a principal in Jewish law that you never ask a mourner, "How are you?" And that concept never seemed to make more sense than it did last week. As everyone struggled to comprehend what had happened on the most basic human level, it seemed the world had been turned upside down. "I've had many phone calls from friends and relatives in Israel to check on everyone here," says Abraham Foxman, head of the Anti-Defamation League. "The irony is it's usually the other way around. We're on the phone trying to get through to them. It's a very strange feeling."

These kinds of connections were inescapable throughout New York's Jewish community. People grasping to describe what they were feeling often reached for analogies from their experiences in Israel or with Israeli friends and relatives. And as the week wore on, there was the haunting realization that, as is so often the case for Israelis when there's a terrorist incident in their country, everyone in New York would know someone affected by the attack.

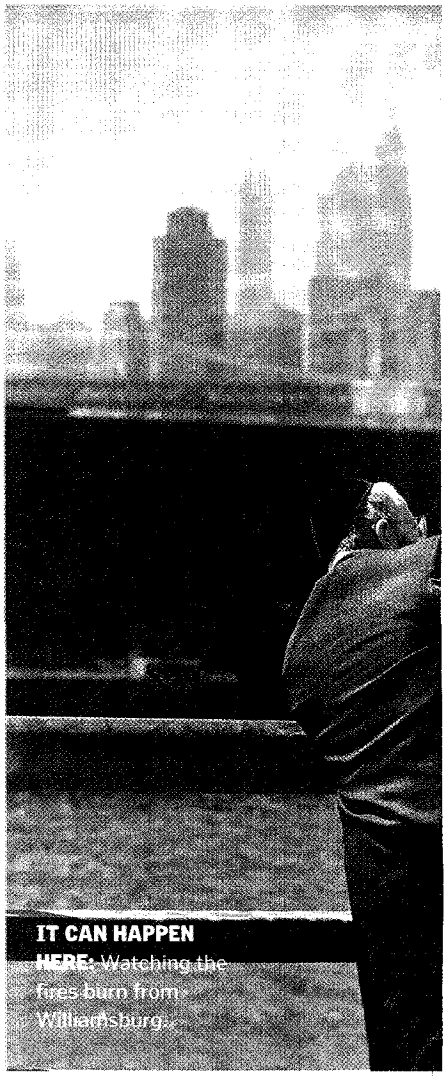
"On the one hand, we react like all Americans," says Rabbi Eric Yoffie, president of the Union of American Hebrew Congregations, the Reform organization that represents nearly 1.5 million American Jews. "Our immediate response is the common response. But Jews bring to this a particular mind-set. We have a special sensitivity to terror given our history with it."

This sensitivity is even evident in the differences between how Jewish and Christian leaders view these events. There were efforts under way last week to get a group of national religious leaders to join together in an interfaith statement. "So far, I haven't seen one I'd be comfortable signing," says Yoffie. "The intentional and indiscriminate killing of human beings is the ultimate act of evil. It is a profound offense against God and humanity. I'm not for revenge, but I am for justice, and I won't sign any statement that discourages or downplays punishing those responsible. Some Catholic and Protestant leaders approach this differently. They're more reluctant about the need for a strong military response."

There was also an acute recognition among Jews that as a community they had a unique position in the mix of events and that it was critical they respond appropriately. What was the right tone? Clearly, the few who were quoted in the first hours callously stating, "Now Americans know how Israelis feel," were horribly off-key.

So, at four o'clock on Wednesday afternoon, an urgent conference call took place among some of the leaders of the Jewish community. The ostensible reason for the electronic huddle was the need to make a decision about a rally that had been planned for September 23 to show support for Israel. Obviously, the rally, which would have drawn as many as 60,000 people from outside New York alone, had to be canceled. The rest wasn't so easy.

While those on the conference call discussed helping with anti-terrorism efforts and how to best support the president, one overarching concern shaped everything else: How should Jews respond to the layers of issues that affect them as a community without separating themselves from the rest of America?

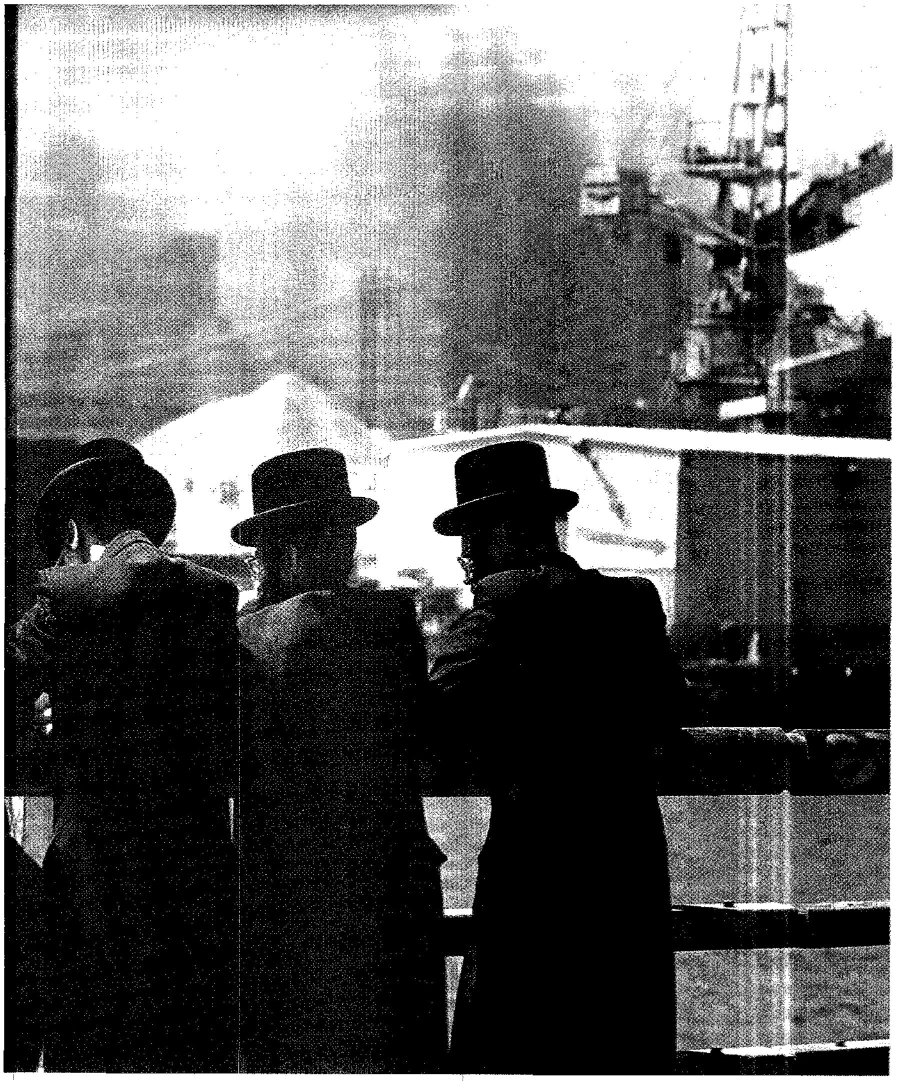


IT CAN HAPPEN HERE: Watching the fires burn from Williamsburg.

The group on the phone—which included the ADL's Foxman; Marvin Lender, of United Jewish Communities; Malcolm Hoenlein, of the Conference of Presidents of Major American Jewish Organizations; and Mort Zuckerman (on a cell phone from the Azores, where he'd been stranded)—reached few conclusions. How could they?

But as the week wore on, two distinct lines of thought began to emerge. There were those in the Jewish community who saw and felt the tragedy the same way all Americans do—the only difference perhaps being the way they prayed or mourned. Then there was the more parochial outlook: those whose view included the filigreed web of issues that have an impact on American and Israeli Jews.

There were the inevitable concerns about a backlash. Though no one was eager to say it publicly, there was talk about the possibility that somehow Jews would be blamed. That people might say, *If the Israelis would just settle the conflict with the Palestinians,*



PHOTOGRAPH BY THOMAS HOEPKER/MAGNUM.

this kind of thing wouldn't happen.

Recent American history suggests that the fear of a backlash is overblown. Israel didn't get blamed, for instance, in 1973, when the Arab oil producers directly stated that Israel and American policy in the Middle East were the causes of the oil embargo. And there have been few signs that any backlash is in the offing now. "The people who did this hate America," says Yoffie. "Obviously, they also hate Israel and Jews and oppose American support for Israel. But if Israel didn't exist, they would still hate America. They hate our values, our culture, our commitment to freedom and to human rights."

But there is still a fundamental problem that America and Israel must confront, one that American Jews are caught in the middle of. "We can hunt down Bin Laden and the other terrorists," says Steven Spiegel, the Israel Policy Forum's national scholar. "We can punish the governments that played a role in all this. But the Israeli-Palestinian conflict is a communal conflict. Terrorism is a part of that problem, but it's not the whole problem. Constructive diplomacy is still necessary."

There is time, of course, for geopolitical arguments in the months ahead. More urgently, response in the Jewish community included what it's probably had more experience doing than anyone else: dealing with disaster. Organizations like the United Jewish Appeal immediately mobilized and put to use the extraordinary network of Jewish agencies set up to provide services ranging from ambulances for the rescue operation to counseling and fundraising.

In synagogues across America, every rabbi was trying to rewrite his High Holidays sermon. "I don't know what to say," admits Rabbi Jonathan Gerard of Temple Covenant of Peace, in a moment of startling honesty. "It's easier to organize a food drive or a blood bank than to deal with this kind of tragedy."

Though the role of religion is to help people through difficult times and to aid them in trying to make sense of the world, dealing with the events of last week lies beyond individual group concerns and identities. "There should be no religious denominations in this," says Spiegel. "Everyone is an American and everyone is a victim." ■

THE LONGEST WEEK

Amie Parnes, 24, had just exited an N train pulling into 34th Street around 9:30 P.M., as talk of a bomb at the Empire State Building spread. "I ran as fast as I could for ten blocks," she says, "and all I heard were marshals screaming *Go-go-go!* A woman was running with her toddler, and a marshal grabbed the kid, then disappeared. It was such chaos that no one could see, and for a while all I could hear was this woman screaming, *Where's my baby?*"

At the corner of Broadway and Chambers, at 9:45 P.M., Officer John Crowley of the Bronx is directing traffic—ambulances, construction machinery, National Guard jeeps. "You want some good news?" Crowley says. "José Coldon of Morgan Stanley called on his cell phone from under the World Trade Center. He says, 'Tell 911 I'm in the concourse.' " Crowley has been skeptical that anyone survived the collapse but he's clinging to this call like a lifeboat. "I was in the Gulf War," he says. "This is much more awful. I was down at the hole—there's fingers, hands . . ." His radio crackles with news about the Empire State Building: *That's a positive on the bomb. Forty-fourth floor. The dog has given a positive.* Crowley shakes his head. "Those dogs have been working all day," he says. "They get tired, too." The radio squawks again: "The call from Morgan Stanley—that came in from 750 Seventh Avenue." Which means José, or whoever it was, was calling from midtown. "No!" Crowley yells. "No! That call is real! That's a good call!"

By 11 P.M., flowers are heaped at the firehouse door on Lafayette Street. Candles. Thank-you notes. A nonstop stream of people with clothes and cannoli. Firefighter Adrienne Walsh, 34, thanks everyone. She had Tuesday morning off. She was on the BQE, driving to a class, when paper from 1 World Trade Center started swirling down. "My first thought was, somebody was having some kinda weird birthday party," she says. Then the second plane hit. Walsh drove home to Fort Greene and parked, then ran to the Brooklyn Bridge, waving her badge and jumping on an engine for a ride. Soon she was in uniform on Cortlandt Street with a ball of dust coming at her. "Two blocks from the collapse," she says, "our rig was crushed. I ran as fast as I ever have. I didn't know what direction. Suddenly there was a light, and a super holding a door open. We went for it and dove in, and

Rudy rules: Filling in for Bush, Giuliani is consoler-in-chief.

BY TUCKER CARLSON

RUDY GIULIANI WAS IN MIDTOWN WHEN THE FIRST PASSENGER PLANE SLAMMED INTO THE WORLD TRADE CENTER. HE MADE IT TO BARCLAY STREET JUST IN TIME TO SEE THE SECOND PLANE HIT. IT WAS CLEAR BY THIS POINT THAT A COORDINATED TERRORIST ATTACK WAS UNDER WAY, BUT GIULIANI DIDN'T FLEE TO A FORTIFIED BUNKER. HE DIDN'T argue that it was his duty to remain safe so he could continue to lead. He understood that the first requirement of leadership is being there, that nothing sends a stronger message to the troops than a general at the front. He understood that the symbolism is more important than any single decision a leader can make, more important even than the life of the leader.

So Giuliani risked his life. The buildings collapsed, and for close to fifteen minutes he was trapped by rubble. He emerged covered with ash and dust, and also with new authority. Giuliani had woken up Tuesday morning a man in decline. Humiliated in the press, kicked out of his own home, literally impotent, a career in politics coming to an apparently pathetic end. By the time he went to bed that night (assuming he did), Giuliani was among the most revered figures in American public life. There was a consensus, even among his many enemies, that his behavior had been exemplary. Suddenly Giuliani was a hero. It's easy to imagine him becoming a presidential candidate.

Meanwhile, here in Washington, there was also smoke in the sky. But there was no Giuliani, no credible leader who could go on television and say to the panicked population: "I've been to the scene. It's horrible, but things are under control. The world is not ending." It was ten hours before George W. Bush returned to the city.

This was a terrible mistake, as the White House now recognizes. The excuses Bush's handlers have offered are either ludicrous (terrorists were planning to ram Air Force One with a passenger jet), or embarrassingly revealing (the Secret Service wouldn't allow the president to come home). The truth is probably more straightforward: Under great pressure, Bush took the wrong advice. But there's another truth: Under great pressure, Giuliani is a better natural leader.

Bush will recover from his mistake. He'll likely be a capable commander-in-chief during the inevitable war. Still, there are lessons to be learned from Giuliani's behavior in the first days of the crisis. Here are a few of them:

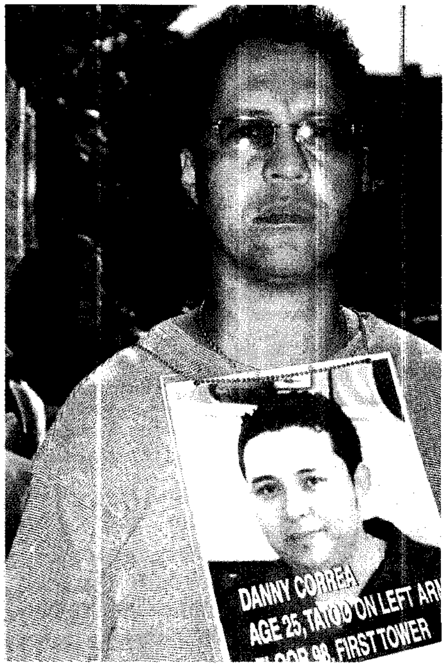
Physical courage still matters. Life is generally so safe in America, particularly for politicians, that it's easy to forget that leaders should be brave. Until buildings start to collapse. At which point it's no longer good enough to claim you're in charge of the situation. You have to show it. Giuliani's courage was impressive. But it was also reassuring: The mayor's tough; we can be, too.

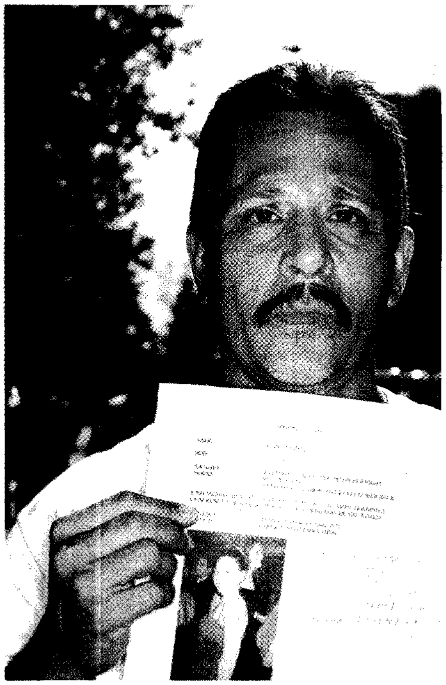
Virtually alone among politicians, Giuliani said relatively little about grief or grieving. He didn't need to. Instead he told New Yorkers to be strong, to buck up, to "go about our business and lead normal lives and not let these cowards affect us." And so they did.

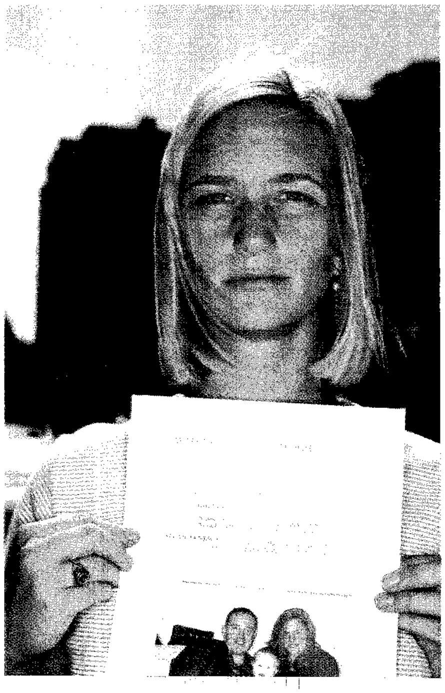
Spare the oratory, cut the phoniness. It's tempting, when you're a politician and thousands of people have died, to move directly to Gettysburg Address mode. That's what the circumstances seem to demand. And at some point, they do. Every tragedy deserves to be summed up and given meaning with words. Ultimately. In the short-term, though, grand speeches sound as hollow and manufactured as they are. What's needed is blunt, unadorned language.

"What do you think of the altered skyline?" a reporter asked Giuliani the day after. Giuliani looked at the hole where the tallest buildings in the city once stood. "It's unbelievable," he said. And that's about all he said. He didn't seize the opportunity to lecture on the nature of suffering, or on man's cruelty to man. He said what was obvious, what everyone in New York was thinking. He stopped himself before uttering a single stilted word. "It's unbelievable." It is. And it was the only thing to say.

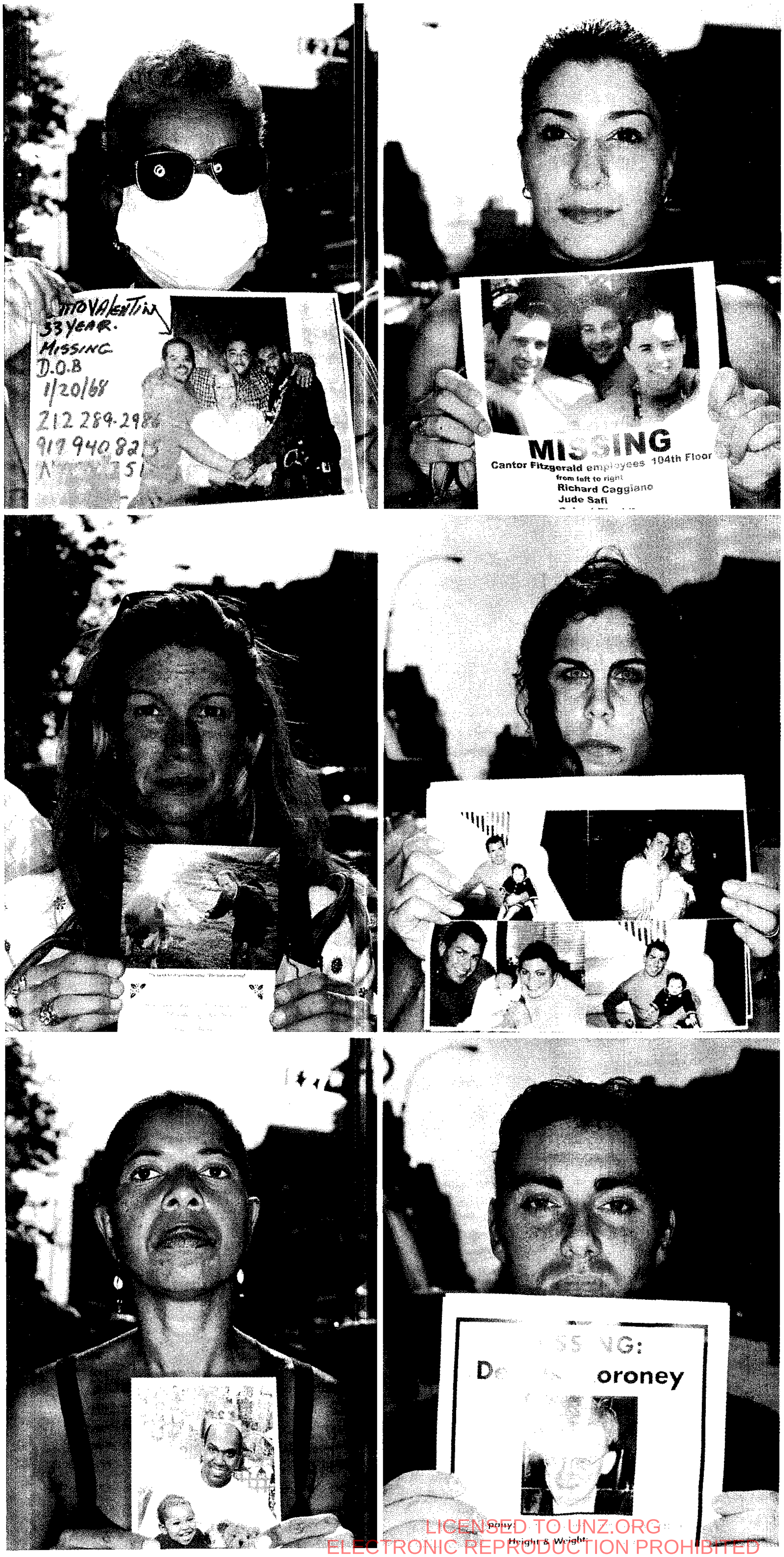
Master the subject. Watch Giuliani at a press conference and you get the







PHOTOGRAPHED BY NATHANIEL WELCH/CORBIS-SABA


TTOVALENTIN
33 YEAR.
MISSING
D.O.B
1/20/68
212 284-298
917 940 82
MISSING
Cantor Fitzgerald employees 104th Floor
from left to right
Richard Caggiano
Jude Safi
NG:
oroney
Height & Weight

HOLDING OUT HOPE

HELMAN CORREA (clockwise from top left), searching for son Danny. "He's only been working there two months. We're going to keep looking."

CARMEN BARRETO, searching for son Benito. "He has three daughters—11, 9, and 7. They're so young, and they need him back."

NADINE AOUN, searching for cousins Richard, Jude, and Robert. "We all grew up together—the three of them even work together, for Cantor Fitzgerald. Three days we've spent checking and waiting and hoping."

ALISA SCHINDLER, searching for friend Charles. "We go around to different places, but you run out of places to go. So we always end up back here at Bellevue."

STEFAN SOUSA, searching for boss's brother, Dennis. "Our whole office is helping—we spread out everywhere."

INGRID SMITH, searching for brother-in-law Wade. "He was on a special assignment at Windows on the World—just for that day. He needs to be home again."

DEBRA KELLY, searching for brother-in-law, William. We had family drive in to look for him. Billy's name is listed on www.ny.com as 'OK.' We don't know how it got there, so we're looking and looking.

ENRIQUE VIDAL, searching for daughter Joanna. "I've checked every single hospital in New York, even Staten Island. I checked every hospital in Jersey City. Some people made it there in boats, so she might be there."

KATHLEEN LARKIN (center), searching for ex-boyfriend Lindsay. "His co-workers are helping search for him—they got his picture on TV before I did. He has a ton of friends."

REPORTED BY ABBY TEGNELIA

sense there isn't a single question about the City of New York—how many firefighters in Queens, how many drinking fountains on Staten Island—that he couldn't answer instantly and accurately. In a crisis, command of the subject is vital. Specifics give people confidence. Giuliani has them.

Tell the people who they are. This is at the core of Giuliani's genius as a leader. The mayor of New York knows who his people are. "They are just the most wonderful people in the world," he said again and again. He believes it. "We have," he declared, "without any doubt, the best Police Department, the best Fire Department, the best police officers, the best fire officers, the best emergency workers of any place in the whole world." Not just good. The best. In the whole world.

At one point, a reporter asked him about the possibility of looters. You'd expect Giuliani to respond with the law-and-orderliest kind of threats: Shoot on sight, hang 'em high. Instead, he laughed off the very concept: New Yorkers? Loot? Ridiculous. It would be like Mother Teresa shooting heroin. Absurd. Never happen.

Perhaps because he said so, it didn't.

Tell the people who they will be. For Giuliani, this is also a straightforward matter. "The people in New York City will be whole again," he promised. Just like the skyline, except better. "We are going to come out of this emotionally stronger, politically stronger, much closer together as a city, and we're going to come out of this economically stronger, too." Giuliani didn't say how this will happen, though he pledged that the process of getting better in every way will start "right away."

This sort of rhetoric goes beyond civic boosterism. It is a kind of hypnosis, auto and otherwise. Since the beginning of the tragedy, Giuliani has seemed exhilarated—not happy exactly, but more alert and aware. He talks like he understands other people. He may actually have become the better person he always promised he would be.

He's certainly different from how he was before, like the grandmother in the Flannery O'Connor short story "A Good Man Is Hard to Find," who becomes saintly moments before she is murdered. "She would of been a good woman," says the killer, "if it had been somebody there to shoot her every minute of her life."

That's Rudy Giuliani: He would have been a perfect mayor if there had been a disaster every day of his life. ■

One victim: a son, a sibling, a fiancée, my brother's best friend.

BY JENNIFER SENIOR

WHEN MY BROTHER KENNY RECEIVED CONFIRMATION LAST THURSDAY THAT HIS CLOSEST FRIEND AND ROOMMATE, A KID HE'D BEEN LIVING WITH SINCE DAY ONE OF HIS FRESHMAN YEAR, WAS DEAD, HE WAS SITTING IN A SMALL, SECLUDED ROOM AT THE ARMORY ON LEXINGTON AVENUE. BOB WAS AMONG THE FIRST NON-CITY WORKERS TO BE PULLED FROM THE DEBRIS. THE FACT THAT HIS BODY—MOSTLY INTACT, WITH HIS WALLET TO identify him—had been recovered less than 48 hours after the collapse of Tower One was itself a small and bitter miracle. Then another strange thing happened. The mayor walked in.

He was unaccompanied—without cameras, without an entourage, without anything, really; it seemed, in fact, like Giuliani was grateful to have such a narrow purpose at that moment, when so many victims' families were aimlessly wandering the streets. There were nine mourners in total: Bob's parents, his brother, his fiancée, his friends. The mayor embraced everyone, gave Bob's mother and fiancée kisses, and took a seat on a faded leather sofa.

"Tell me about your son."

That's a very hard thing to do in ten minutes, which is all they really had. But they tried to cram in as much as they could: Bob McIlvaine was great-looking, charming, unswervingly decent. Bob asked tons of questions, listened carefully to answers, and came across, to almost everyone, as your quintessential good guy. He had a few endearing eccentricities (at 26, the age he died, he still required a pile of cookies and a glass of milk before going to bed) and a few very conventional streaks, too. He spent two years in publishing, then two more in the world of corporate communications. He and Jennifer, his fiancée, were to get married sometime next year.

From the nature of Bob's injuries, he probably made it all the way down from the 106th floor—at least, that's what the people at the morgue speculated—which would likely mean he died while running, his veins flooded with adrenaline. "And if he was down at the bottom," says his father, Bob Sr., "I'm willing to bet he was trying to help other people escape." Me too.

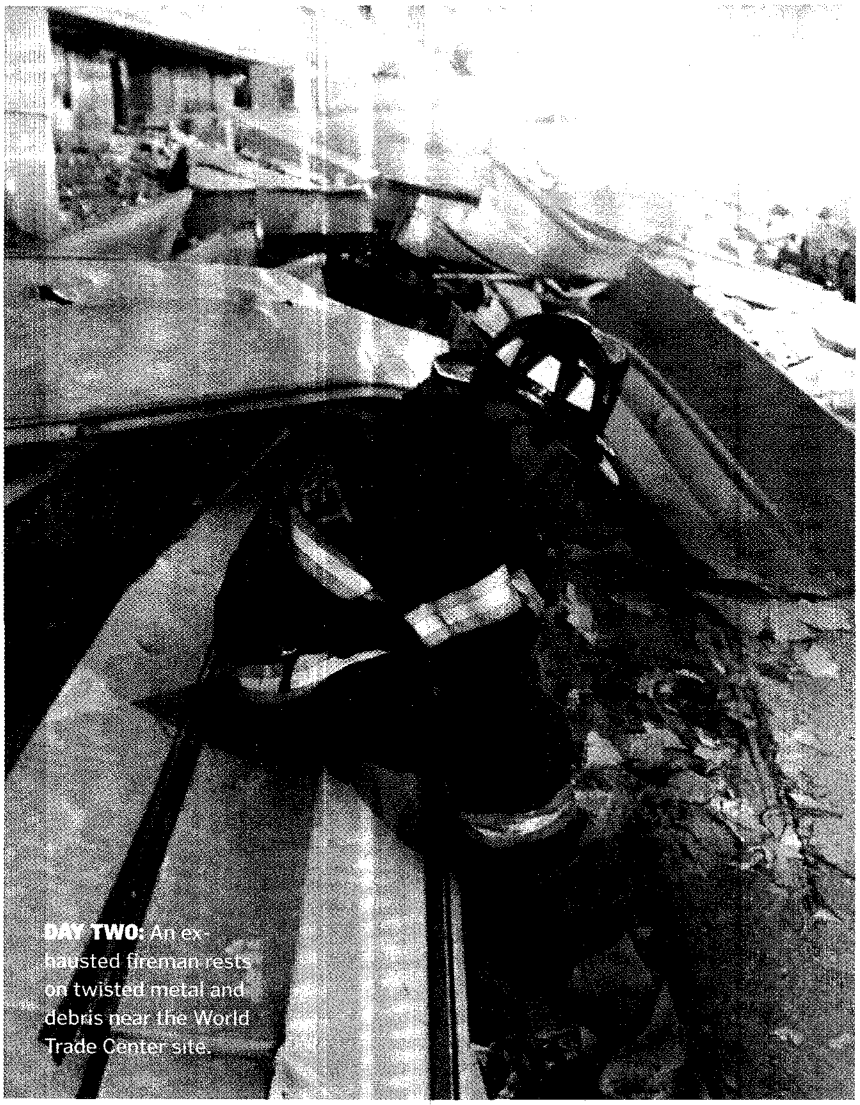
Bob didn't work in the World Trade Center. He was only there for a meeting, though my brother, his friend Andre (also a college roomie), and Jennifer didn't know this for sure until around 5 P.M., after a series of frantic phone calls to Bob's employer (Merrill Lynch), then his previous employer, and then, desperately, to just about everyone they knew.

On Wednesday, Bob's father and brother took the train to New York from Philadelphia. Bob Sr. made a fruitless tour of the city's makeshift triage centers, standing on long lines, hoping to collect the most up-to-date lists of the wounded. He'd heard rumors about unconscious victims at New York-Presbyterian, on 68th and York. Up he went. Nothing. Bob's brother spent the day with my brother and Andre, making more phone calls, entering Bob's name on all possible registers, checking the Web. In the afternoon, my brother also went down to the missing-persons center at 26th and First and stood on line, filling out an eight-page document of byzantine and seemingly pointless detail. "To tell you the truth," he said, "I think those forms were created for the sake of the people who were filling them out, just to give us something to do."

Bob's father slept in his son's room that night. My brother said it wasn't as awful as it sounds, though the next morning, grammar became a problem. My brother was forcing himself to still use the present tense.

That morning, Bob's mother and fiancée also arrived from Philadelphia. Then, around noon, a phone call from a detective: Bob had been found. Everyone was instructed to go to the Armory.

A line was curling around the block; the building itself was teeming with the desperate and the hysterical. A diligent chaplain found Bob's name on a list and ushered them past the horde, down into the basement, and, ultimately, into that tiny room.



DAY TWO: An exhausted fireman rests on twisted metal and debris near the World Trade Center site.

Everyone found themselves surrounded pretty quickly by an army of social workers, psychiatrists, and members of the Red Cross. They were plied with condolences, names and numbers of bereavement groups, and offers to write prescriptions for sleep medication. "If you can be royalty at a time like this," said Bob's mother, Helen, her voice heavy with irony, "we were. I felt like New York lost one person, and it was Bobby." They spoke with Giuliani. And then they left.

A policewoman drove Andre and Bob's brother, Jeff, over to his dentist's office to pick up dental records so the body could be officially identified; then she drove Andre and Bob's father to the morgue at 30th and First.

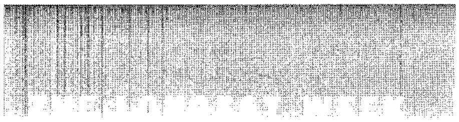
That night, about 30 people gathered at my folks' apartment. "I really wanted to see the body for closure," his father told us. "But they wouldn't let me. His head . . ." He started to cry.

They are astonishing people, the McIlvaines, and so is Bob's fiancée. Within a half-hour or so, they were chatting with everyone, being funny even, and trying to console the more tearful people around them, as grieving people are so often left to do. But every now and then they'd slip out of the conversation or discreetly start to weep. "The small talk, it's good for a while," Bob Sr. told me wearily. "But it's also tough. You want to be gracious to people; everyone wants to help. But you have to get away from it. Eventually, you have to be alone."

I kept watching my brother. He has said very little through this; the words he's looking for seem to be buried in his grief. I wanted to tell him that one day, though it seems improbable now, he'll find another person with whom he can speak in shorthand, move through the world, and accumulate a history.

He finally opened up a bit around midnight, as the guests cleared. "The weather has been so beautiful these last three nights," he murmured. "Every outdoor café and bar uptown has been full. And yet, when I realize that people are using this as an opportunity to have a few drinks . . . I mean, on the one hand, I'm very jealous. On the other, I'm very resentful. It's impossible to imagine a single day of my life without Bob." ■

PHOTOGRAPH BY MARCOS TOWNSEND/AFP PHOTO.



[illegible] close, the rest. I don't know who he was, what building. He saved us.' Then Walsh and the rest of Ladder Company 20 went back out. Now she's standing in the firehouse, staring into darkness. Fourteen of her colleagues are missing.

Thursday

An older man stands in front of Engine 5's firehouse way down on Beekman, a few blocks east of the collapsed towers. Captain Timothy Dowling once commanded this outfit. Now, retired, he's keeping busy as he looks for word of his nephew Thomas Houlihan. He aims a firehose at a van caked with dust and says he thinks people will still be found in the basement. He was down there in 1993, during the bombing of the Trade Center. "The whole company is over there right now, digging."

……

Around 11:30 A.M., rumors spread that there's a bomb in the Condé Nast building in Times Square. People mill about outside, but no one seems particularly scared. Anna Wintour walks east on 43rd Street with André Leon Talley, chatting on her cell phone. "Nothing happened," she says. "It was a bomb scare." When a passerby asks if they're leaving because of the threat, Wintour looks at her as if she's crazy. "No, we're going for lunch."

……

On East 11th Street, between University Place and Broadway, Bill Clinton is walking down the street with Chelsea, his eyes red. "We love you, Bill!" one person calls out. "We need you now!" yells another. Patricia Grodd, an intern at a psychoanalytic institute, reaches out. Clinton pulls her out of the crowd by her hand. "Are we gonna get them?" she asks. "You have to understand," he answers. "We don't play by their rules." He tells the crowd that any response demands patience, that finding the enemy takes time. His eyes are getting redder and wetter. Then he and Chelsea continue east.

……

'One person is missing," says Donna Brown, a concierge at 215 West 95th Street. "People are coming by, asking, but there is nothing we can do. There are probably doormen and concierges all over the city who have people missing. Maybe this person in our building is fine."

WIND OF WAR For days, acrid smoke from the attack made its way across the East River, shrouding parts of Queens and Brooklyn.

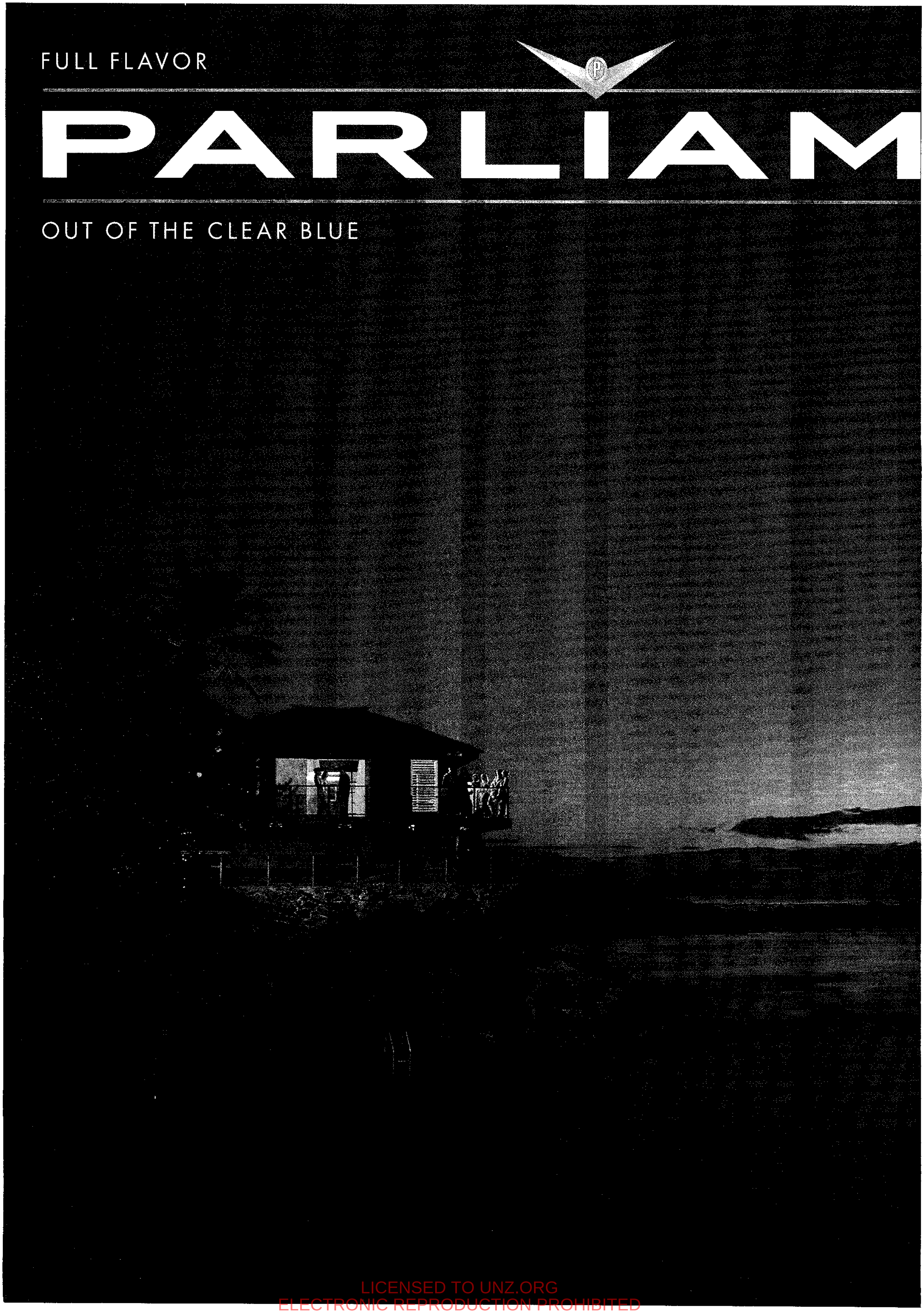
PHOTOGRAPH BY THOMAS HOEPKER/MAGNUM

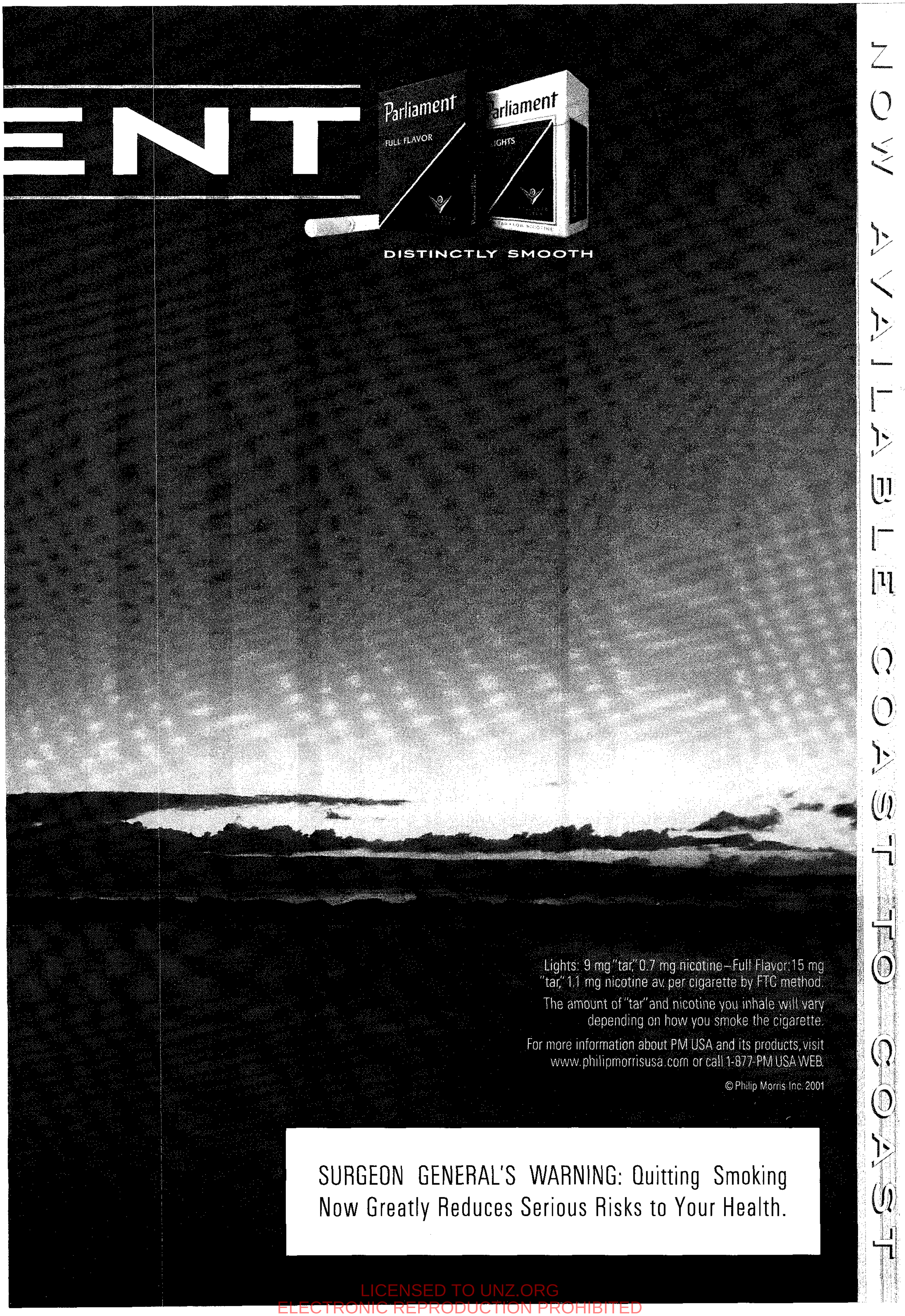
Father Mychal Judge is home. The Fire Department chaplain is back at the Franciscan provincial headquarters on West 31st Street, across the street from the flower-draped fire station for Ladder 24 and Engine 1. His body lies before the altar in St. Francis of Assisi Church, a firefighter watch of honor changing every ten minutes. There is no service, just family, friends, Franciscan friars in brown robes and sandals, cops, EMS workers, doctors and nurses from St. Vincents, and firefighters from the 175 stations in his parish. Some have come directly from their shifts, in full, dirty uniform, and talk is of whom they've seen, who's missing. There is none of the laughter and remembrance you usually hear at an Irish wake, only names and numbers: two tour commanders, twenty battalion chiefs, all five fire-rescue companies, all lost. Father Mychal, 68, had been everywhere on Tuesday. Father Christopher Keenan says that shortly after meeting with Mayor Giuliani and Fire Commissioner Thomas Von Essen, Father Mychal knelt and removed his helmet to give last rites to a firefighter who had been hit by a falling body. In that moment, as he helped to ease another spirit out of this world, Father Mychal was struck by falling debris and killed instantly. "He always had the words to take the burden off our shoulders," says retired fire captain John Timulty. "Now we have to do this for each other."

Reported by: David Amsden, Joy Armstrong, Susan Avery, Sarah Bernard, Amy Boshnack, Steve Bodow, Wickham Boyle, Ethan Brown, Gabriella Burman, Sara Cardace, David Carr, Derek de Koff, David Dent, Susan Dominus, Greg Donaldson, Steve Fishman, Marisa Fox, Meryl Gordon, Vanessa Grigoriadis, Matthew Gross, Philip Higgs, Logan Hill, Craig Horowitz, Mark Jacobson, Alexander Kippen, Beth Landman Keil, Anthony Lappé, Marc S. Malkin, Marion Maneker, Jim Marooney, Ned Martel, Alissa Quart, Shyama Patel, Rob Patronite, Robin Raisfeld, Hillary Rosner, Laurie Sandell, Jennifer Senior, Chris Smith, Rima Suqi, Abby Tegnelia, Catherine Townsend, Jada Yuan, and Alicia Zuckerman.

---

newyorkmetro.com, the Website for this magazine, is posting remembrances of the thousands of New Yorkers who were lost in the attack on the World Trade Center. Send your thoughts and photos to memorials@newyorkmetro.com.


FULL FLAVOR
P
PARLIAM
OUT OF THE CLEAR BLUE


ENT
Parliament
FULL FLAVOR
arliament
IGHTS
DISTINCTLY SMOOTH
NOW AVAILABLE COAST TO COAST

Lights: 9 mg "tar," 0.7 mg nicotine—Full Flavor: 15 mg "tar," 1.1 mg nicotine av. per cigarette by FTC method.

The amount of "tar" and nicotine you inhale will vary depending on how you smoke the cigarette.

For more information about PM USA and its products, visit www.philipmorrisusa.com or call 1-877-PM USA WEB.

© Philip Morris Inc. 2001

SURGEON GENERAL'S WARNING: Quitting Smoking Now Greatly Reduces Serious Risks to Your Health.

The events of this past week profoundly
affect every single American in every part
of the country.

Our thoughts and prayers are with
the victims of this tragedy, their loved ones,
and their friends.

We're here to help our communities
in any way we can. Our call centers are open,
our stores are open, and we're doing everything
in our power to make sure our customers
stay in touch in these difficult times.

1.888.466.4646.

verizon wireless

The American Red Cross	1.800.448.3543
The New York Blood Center	1.800.933.2566
The United Way September 11th Fund	212.251.4035

We at Macy's are deeply saddened
by last week's tragic events.
Our thoughts and prayers are with
the friends and families of the injured or lost
including the heroes from the Fire Department,
Police Department and Emergency Medical Services.
We extend our thanks and gratitude to those involved
in the ongoing rescue and relief effort.

We can all participate in the relief effort through individual donations.
To donate blood please contact
The American Red Cross 1-800-448-3543
The New York Blood Center 1-800-933-2566
To donate money please contact
The American Red Cross 1-800-435-7669
The United Way September 11th Fund 212-251-4035

macy's

COHEN'S
Fashion Optical®

Introduces One Day Daily Disposable Contact Lenses

For Less Than $1 A Day

SofLens® one day disposable by BAUSCH & LOMB

ASK HOW YOU CAN GET A
FREE TRIAL PAIR!

One step. Simple.

A fresh pair each time means you can enjoy clean, comfortable contact lenses every day. No more solutions to buy. No more time spent cleaning. No storing. No mess. Wear them for a day and toss them. SofLens One Day Daily Disposable Contact Lenses are affordable *(less than $1 a day)* and convenient so you can enjoy your freedom. It's the perfect worry-free contact lens.

Professional fees additional. May not be suitable for all wearers. Not valid with any other sales, vision plans, or specials. Present prior to purchase. *Offer ends 11/30/01. © 2001 Bausch & Lomb Incorporated. Bausch & Lomb* and SofLens are registered trademarks of Bausch & Lomb Incorporated. WSOND008

For the Cohen's nearest you call 1-800-EYES-440
www.cohensfashionoptical.com

TERROR AT HOME

TIME FOR GIVING

DIG INTO YOUR POCKET OR ROLL UP YOUR SLEEVES: HERE'S HOW TO HELP.

GENERAL CONTRIBUTIONS

- **American Red Cross**, www.redcross.org/donate or 800-HELP-NOW.
- **FEMA**, WTC Relief Fund, and volunteering, 800-801-8092.
- **Salvation Army**, 800-SAL-ARMY.
- **United Way**, 212-251-4035.
- **New York Times 9/11 Neediest Cases Fund**, P.O. Box 5193, General Post Office, New York, NY 10087.
- **Catholic Charities of the Archdiocese of New York**, 1011 First Avenue, room 1186, New York, NY 10022; 212-371-1011, ext. 2401.
- **Catholic Charities**, Diocese of Brooklyn and Queens, 191 Joralemon Street, Brooklyn, NY 11201; 718-722-6000.
- **Children's Aid Society**, 105 East 22nd Street, New York, NY 10010; 212-831-2500.
- **Community Service Society of New York** (please specify "Disaster Relief"), 105 East 22nd Street, New York, NY 10010; 212-254-8900.
- **Federation of Protestant Welfare Agencies**, 281 Park Avenue South, New York, NY 10010; 212-777-4800, ext. 34.
- **UJA-Federation of New York**, FDR Station, P.O. Box 5314, New York, NY 10150; 212-980-1000.
- **UJC Emergency Relief Fund**, 111 Eighth Avenue, suite 11E, New York, NY 10011; 212-284-6500.
- **Helping.org/promos/cs_wtc.adp** provides online links to many relief organizations.

AID FOR RESCUE WORKERS

- **Firefighter, EMS, and Rescue Workers Relief Fund**, 877-863-4783 or 253-274-0432, www.firedonations.com.
- **International Association of Fire Fighters**, 1750 New York Avenue NW, Washington, D.C. 20006; 202-737-8484. Please specify "New York Fire 9-11 relief fund."
- **New York State Fraternal Order of Police**, 911 Police Plaza, Hicksville, NY 11801; 888-NYS-1FOP.

bloomingdale's

Christian Dior
Christian Dior
Christian Dior
Christian Dior
577
920
299

New@Bloomingdale's

Christian Dior Culte Chic

It's the latest thing. Of course we have it.

Inspired by the couture designs of John Galliano, Dior's edgy new take on makeup for fall 2001 is an explosive mix of color drama, sensuality and feminine power. Rebellious yet classic, racy yet refined. And it's ready to wear. Now.

The Dior Culte Chic Collection:
NEW Powder Blush Trio, 35.00
NEW Duo Couture Eyeshadow, 25.00
NEW Diorific Lipstick, 22.00
Collection Lipstick, 19.50
Nail Enamel, 15.00

Featuring 18 dramatic new shades.

Rev Up for Fall with Dior Culte Chic & Ducati on b'way, 59th Street

Only@Bloomingdale's. You won't find it anywhere else but here.
For the full street chic experience, come check out the latest makeup looks and get a sneak peek at the hottest new Ducati bikes, on display at the Christian Dior counter for this special event only.
Raw power meets high fashion at Christian Dior.

- **NYCPPI**, 100 Church Street, twentieth floor, New York, NY 10007, provides help to families of all city employees.
- **Uniformed Firefighters' Widows and Childrens Fund**, 204 East 23rd Street, New York, NY 10010; 212-683-4832 or www.ufalocal94.org.
- **AmeriCares Foundation**, 161 Cherry Street, New Canaan, CT 06840; 800-486-HELP or www.americares.org; please specify "Heroes Fund."
- **The New York Police & Fire Widows' & Children's Benefit Fund**, P.O. Box 3713, Grand Central Station, New York, NY 10163

AID FOR VICTIMS' FAMILIES

- **Greater New York Hospital Foundation, Inc.** General post office: P.O. Box 5417, New York, NY 10087.
- **National Organization for Victim Assistance**, 1730 Park Road NW, Washington, D.C. 20010.

BLOOD DONATIONS

- **American Red Cross**, 800-448-3543 (English); 800-257-7575 (Spanish).
- **American Association of Blood Banks**, www.aabb.org.
- **Blood Donors in Upstate New York**, 800-448-3543 or 800-272-4543.
- **New York Blood Center**, 800-933-BLOOD.

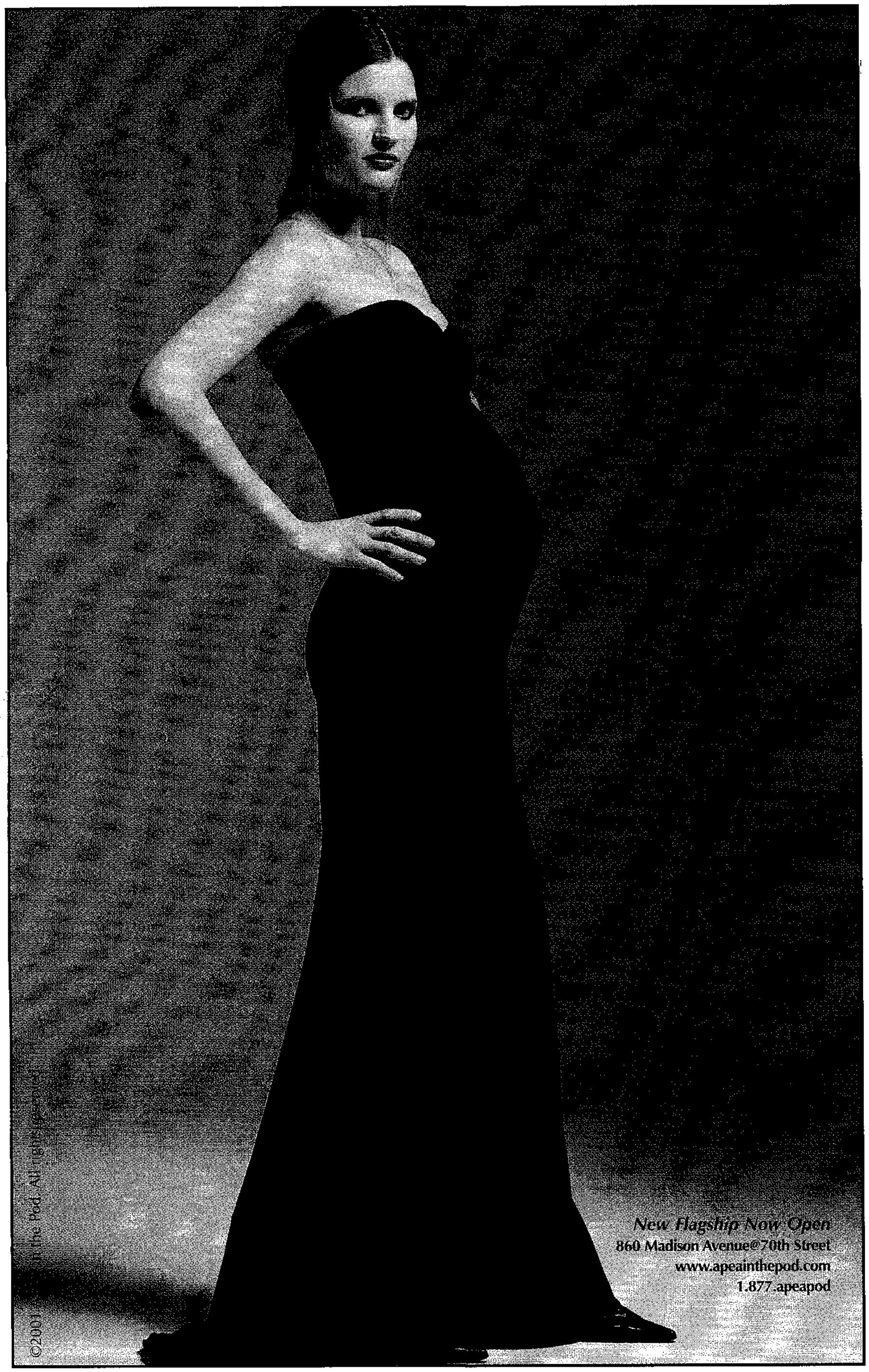
VOLUNTEERS

- **Doctors, registered nurses,** and **emergency-medical-services personnel** willing to volunteer, call 800-801-8092.
- **Trained grief counselors can volunteer at:**
- **Bellevue Hospital**, 212-562-6552.
- **New York State Psychological Association**, 800-732-3933 or 800-445-0899.

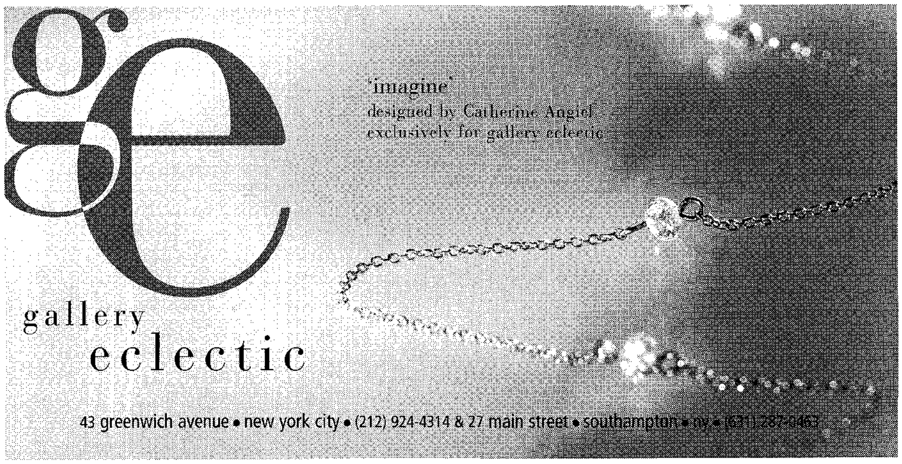
SUPPLIES

- **Feed the Children**, 800-525-7575. Drop off: Greater Allen Cathedral of New York, 110–31 Merrick Boulevard, New York, NY 11433.

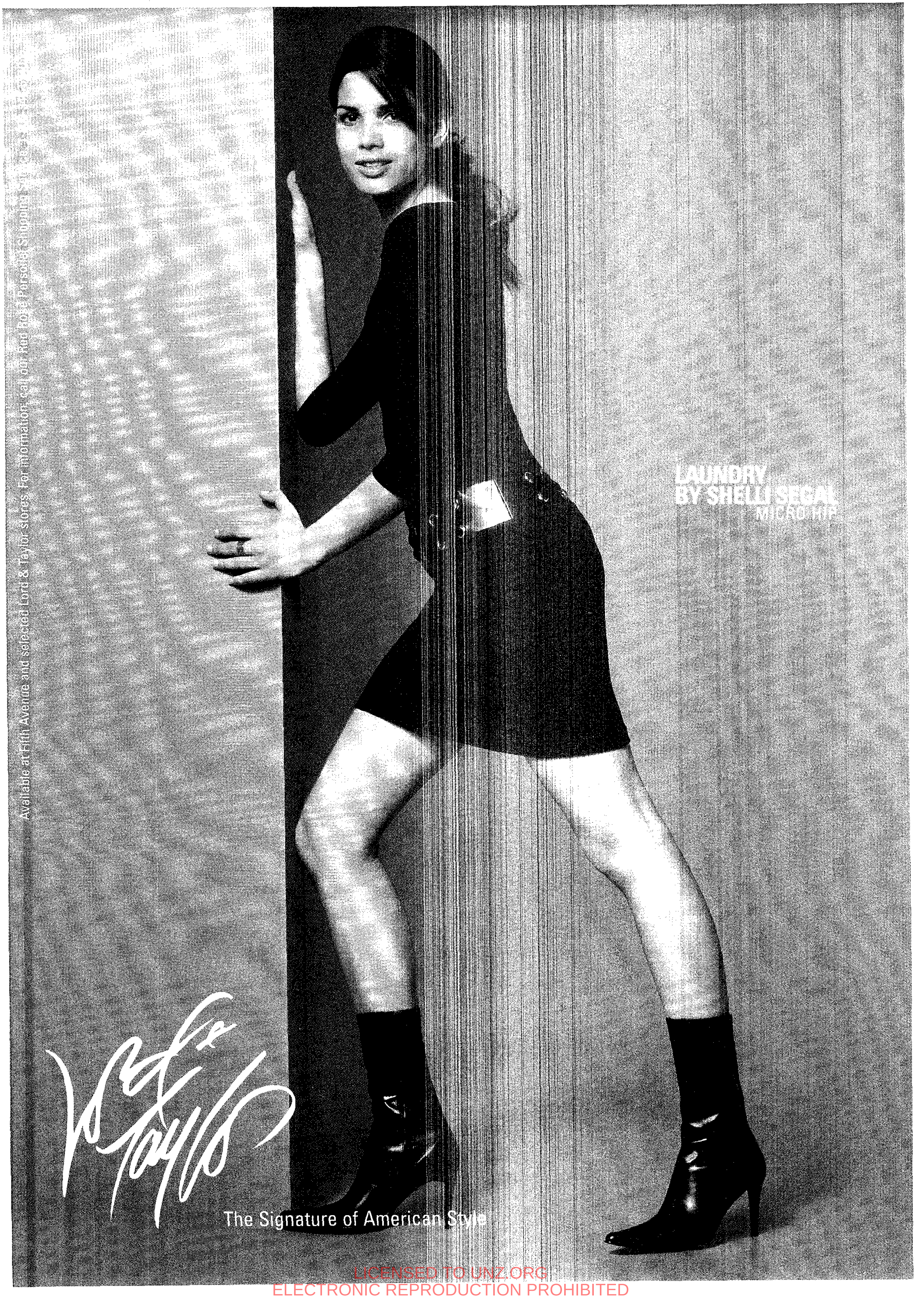
  Donate nonperishable food, protective masks, bottled water, new work gloves, batteries, new blankets, rain gear, etc. Cash donations may also be made online at: www.feedthechildren.org.
- **NYC Office of Emergency Management**, 212-477-3574 or 212-477-3598. Donate equipment, vehicles, and supplies.



New Flagship Now Open
860 Madison Avenue@70th Street
www.apeainthepod.com
1.877.apeapod
©2001
the Pod. All rights reserved.

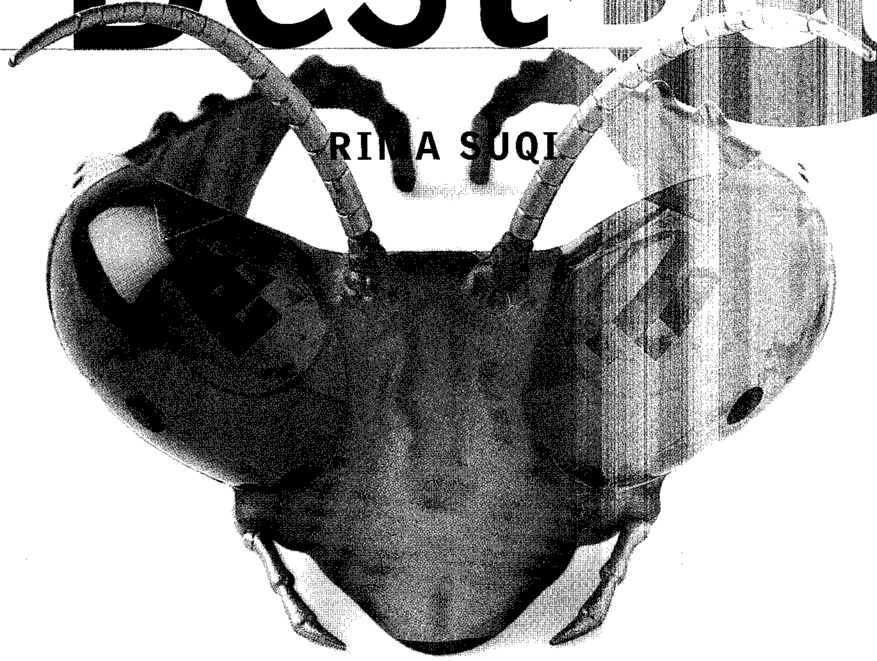


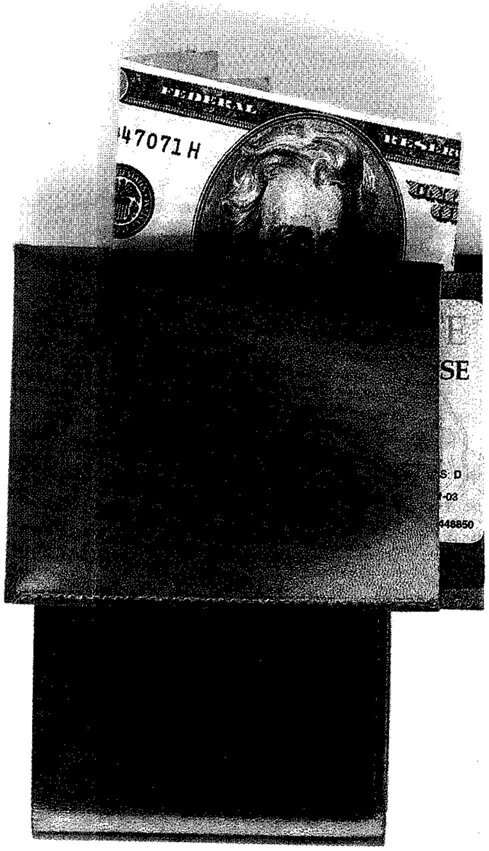
ge
gallery eclectic
'imagine'
designed by Catherine Angiel
exclusively for gallery eclectic
43 greenwich avenue • new york city • (212) 924-4314 & 27 main street • southampton • ny • (631) 287-0463


Available at Fifth Avenue and selected Lord & Taylor stores. For information, call our Red Rose Personal Shopping Service [illegible]
LAUNDRY
BY SHELLI SEGAL
MICRO HIP
Lord & Taylor
The Signature of American Style

Best Bets

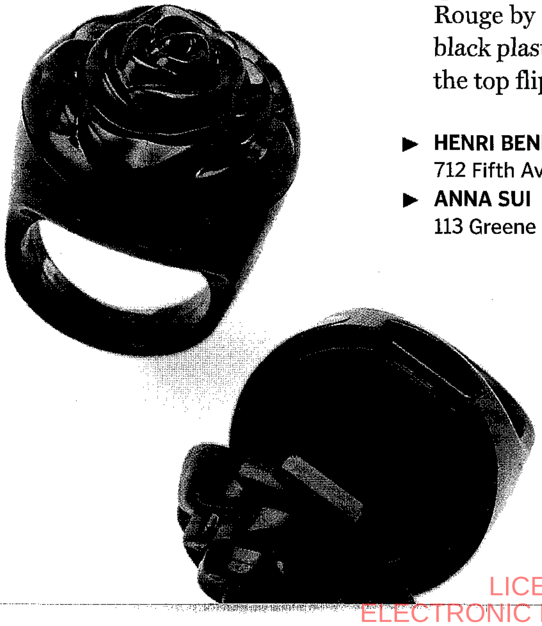
RIMA SUQI





Buggin' Out Look like a bug—see like a bug! Not only will these crazy glasses make your little angel (6 and up, please) resemble a menacing praying mantis, their small prismatic lenses actually let him *see* like one. The lenses flip forward for critter vision, then back for clear. And who knows—real bugs might be scared of your child-size insect and vamoose ($12).

▶ **BIG FUN**
636 Hudson Street/212-414-4138
www.bigfuntoys.com



Lip Service Does the world really need more lip gloss? Before we saw this Ring Rouge by Anna Sui, our answer might have been a resounding "no." But this bold, black plastic cocktail ring is alluring all on its own, and even more so when you realize the top flips up to reveal a pot of lip gloss. Available in twelve shades ($12).

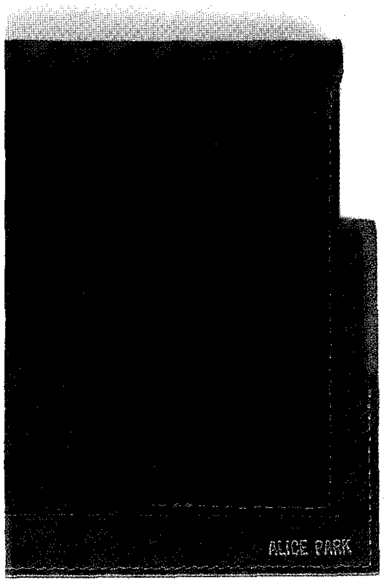
▶ **HENRI BENDEL**
712 Fifth Avenue, at 56th Street/212-247-1100
▶ **ANNA SUI**
113 Greene Street/212-941-8406

New York metro

Sign up for the **Best Bets Daily Newsletter** at www.nymetro.com/newsletters. Every Monday through Friday, we'll e-mail you a new "Best Bet" and a "Sales & Bargains" update. While you're there, search our online guide to more than **1,500 of New York's best shops.**

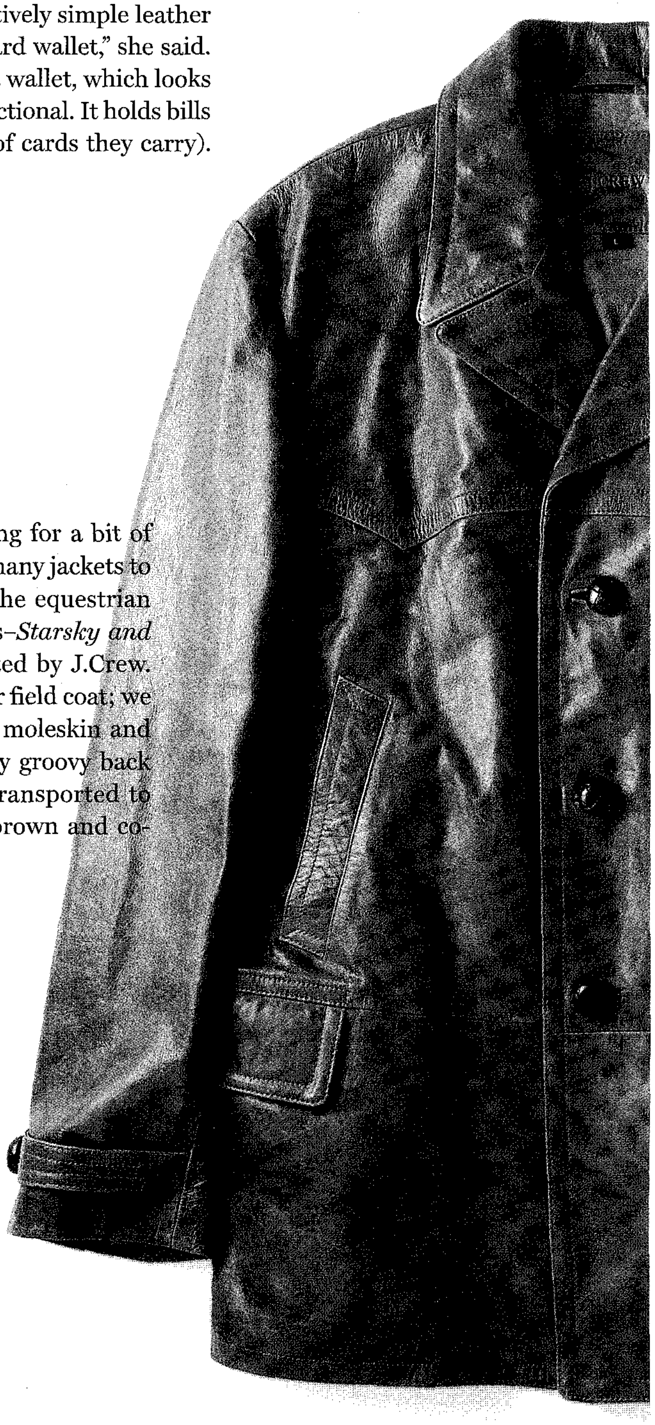
Cash Cow Architect Alice Park has a secret: She's got a shoe and bag "problem," and dreams of designing both. But she's starting small—with deceptively simple leather wallets. "I noticed that a lot of my male friends don't carry a standard wallet," she said. "Just a wad of cards and bills with a rubber band around it." Her slot wallet, which looks like a piece of origami, is a stylish alternative that's also extremely functional. It holds bills without bulging (though users may have to downsize the number of cards they carry). Available in two styles and fifteen colors ($65).

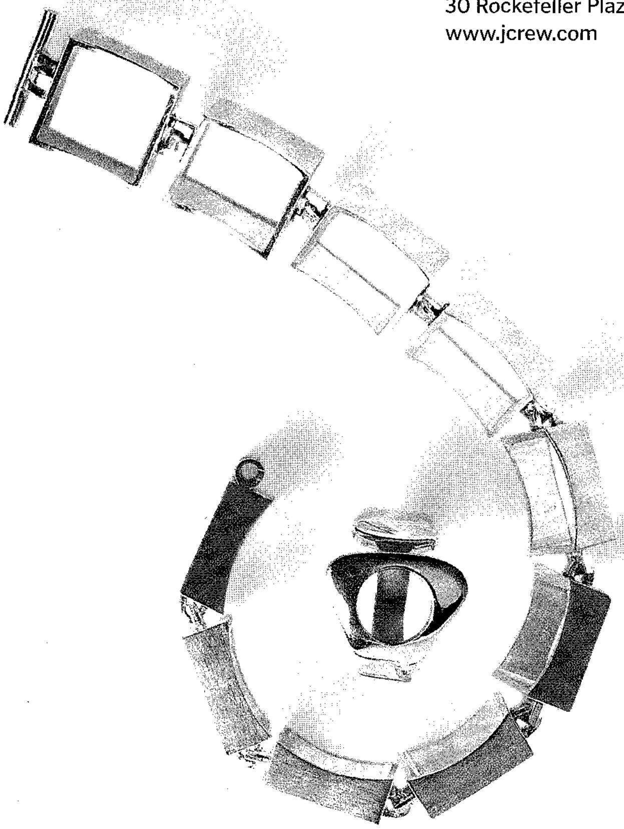
▶ **AUTO**
805 Washington Street/212-229-2292
▶ **ROSLYN**
276 Columbus Avenue, at 73rd Street/212-496-5050
▶ **BIRD**
430 Seventh Avenue, Park Slope, Brooklyn/718-768-4940



Seeking Hide Looking for a bit of skin? This season there are so many jackets to choose from: the biker kind, the equestrian kind, or the David Soul-in-his-*Starsky and Hutch*-days kind, as interpreted by J.Crew. They call this an antique leather field coat; we call it cool. It's lined in cotton moleskin and has leather buttons, plus a very groovy back belt. Put it on and you'll be transported to 1975. In two shades: antique brown and cognac, shown here ($375).

▶ **J.CREW**
99 Prince Street/212-966-2739
91 Fifth Avenue/212-255-4848
30 Rockefeller Plaza/212-765-4227
www.jcrew.com





Mod Squad James Elkind seriously scored on his last trip to Scandinavia. The booty: a large stash of never-worn jewelry from the late sixties and early seventies that he is now selling at his store, Lost City Arts. There are rings, tie clips, pendants, and bracelets; all are sterling silver, some with opals or tiger's eyes. Prices range from $45 to $125. Ring ($45) and bracelet ($110) shown here.

▶ **LOST CITY ARTS**
18 Cooper Square/212-375-0500
www.lostcityarts.com

PHOTOGRAPHED BY ERIC PIASECKI

GET UPDATES AND INFORMATION ABOUT EMERGENCY RESOURCES AND SUPPORT.

HOW CAN YOU HELP?

NEWS | COMPANY & AIRLINE HOTLINES | DISCUSSIONS & PERSONAL ACCOUNTS | SHELTERS
BLOOD & FOOD DONATIONS | COUNSELING | PLACES OF WORSHIP | TRANSPORTATION

Our heartfelt sympathy

goes out to all of the victims and their families

that have been affected by this tragic event.

Our thoughts and prayers are with you.

GUCCI

We offer our heartfelt condolences to family and friends of the victims of the World Trade Center tragedy.

We extend our deepest thanks to everyone who helped us help our fellow New Yorkers...

To all who stood with us as volunteers, to all who donated blood, to all who donated clothing, equipment, and supplies, who donated and served food...

The world was watching, and you showed the world what a free society values.

Respect. Integrity. Compassion. Excellence.

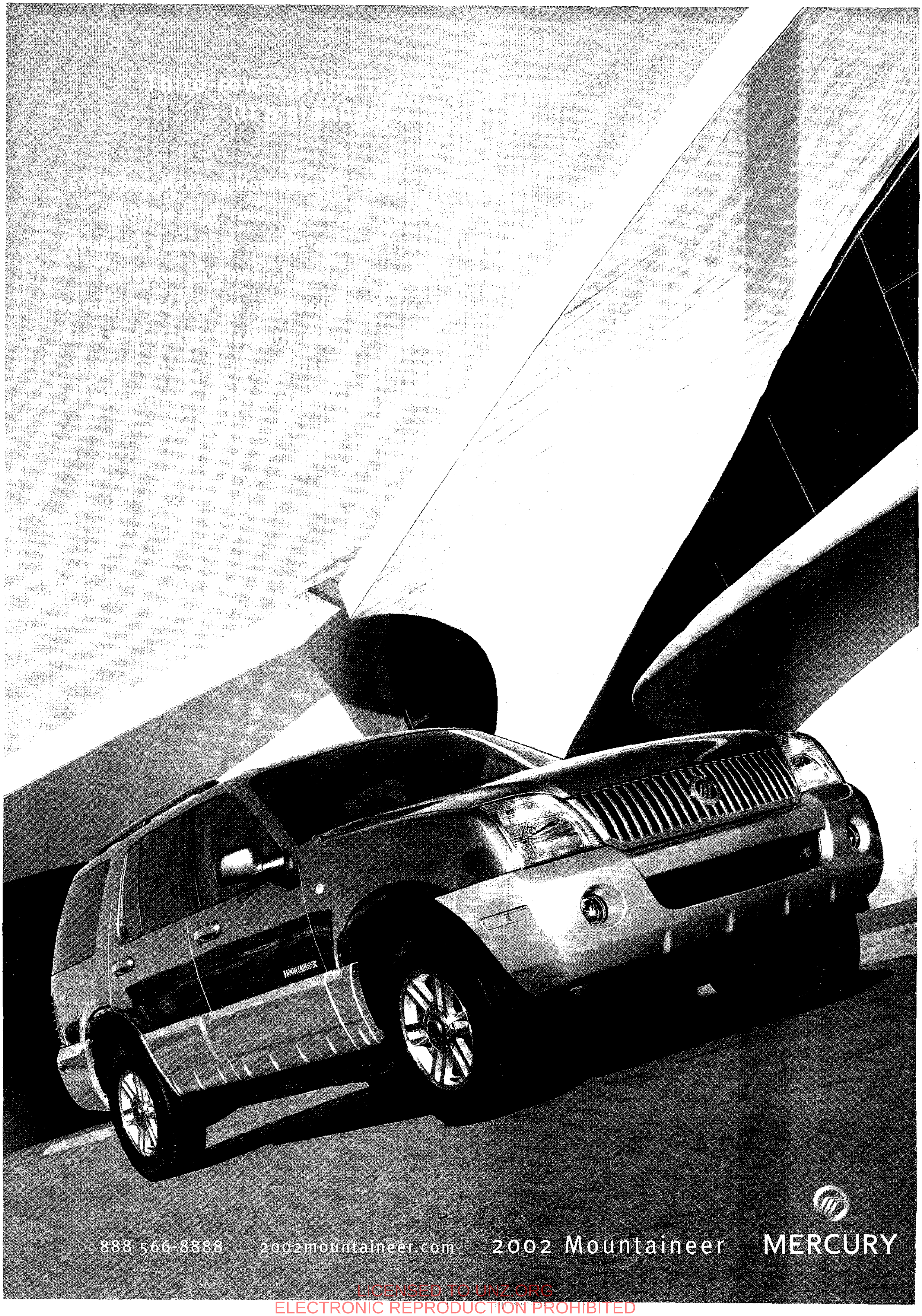
Saint Vincent Catholic Medical Centers

Comprehensive
Caring℠

1 -800 CARE-421 www.svcmc.org

Brooklyn: St. Mary's **Manhattan:** St. Vincent's **Queens:** Mary Immaculate, St. John's & St. Joseph's
Staten Island: Bayley Seton & St. Vincent's **Westchester:** St. Vincent's

The Academic Medical Center of New York Medical College in New York


Third-row seating is [illegible]
(It's standa[illegible]
Every new Mercury Mountaineer [illegible]
888 566-8888
2002mountaineer.com
2002 Mountaineer
MERCURY

Cue

A Weekly Guide to Culture and Upcoming Events

Edited by Christopher Bonanos

Please note: Many events listed this week throughout 'Cue' may have been postponed, canceled, or otherwise disrupted. Readers are advised to call ahead before attending.

Movies

Go Tigers!

Opens September 21

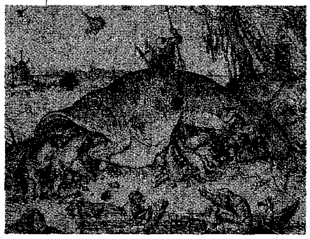
Shot on location in Ohio, *Go Tigers!* trails three jocks at a high school in Massillon, a football-obsessed small town. It's already being hailed as the best sports documentary since *Hoop Dreams*—and was made by *Hoop*'s producer. (Pictured, from left, Danny Studer, Ellery Moore, and Dave Irwin; see listing, page 60.)

Art

Pieter Bruegel the Elder: Drawings and Prints

Opens September 25

The Metropolitan Museum of Art presents the work of the innovative draftsman Pieter Bruegel (1527–1569), renowned for his spirited sketches of Alpine scenery and his more fiendish allegorical paintings. (Pictured, "Big Fish Eat Little Fish"; see listing, page 73.)



Theater

The Shape of Things

Previews start September 20 at Promenade Theatre

Neil LaBute's dark, twisted melodrama about a love affair between a young artist and a museum guard moves to New York with its London cast intact, including Gretchen Mol, Paul Rudd, and Rachel Weisz. (See listing, page 68.)

Best of the Week

Books

New York Is Book Country

Begins September 19

The twenty-third annual book festival once again overtakes Manhattan for five days, kicking off when the grand marshal, New York Knick Marcus Camby—how's that for an odd choice?—cuts a ribbon across Fifth Avenue at 57th Street. (For a list of events, visit www.nyisbookcountry.com; see page 88.)

The festival for book lovers
NEW YORK IS BOOK COUNTRY®

Restaurants

JUdson Grill

The Third Annual Heirloom Vegetable Ball

Limited seating is available for this September 30 event celebrating Greenmarket's twenty-fifth birthday, with food by the likes of The Four Seasons' Christian Albin. Fish, meats, and, of course, heirloom fruits and vegetables. (For tickets, call 212-477-3220.)

Dance

Revealing Isadora

Opens September 20 at University Settlement

That would be Isadora Duncan, and the show inspired by her life, subtitled "Contemporary Dancers Contemplate the Mother of Modern Dance," consists of solo work choreographed by the likes of Ann Carlson and Margie Gillis. (See listing, page 82.)

Nightlife

The Notorious C.H.O.

September 21 at Hammerstein Ballroom

Comedian Margaret Cho returns with this all-new show, which abandons her harrowing-though-hilarious tales of addiction for one of her other obsessions: *highly* raunchy sex. (See page 83.)

Photographs: clockwise from bottom left, Metropolitan Museum of Art; Joseph Nagy.

cue

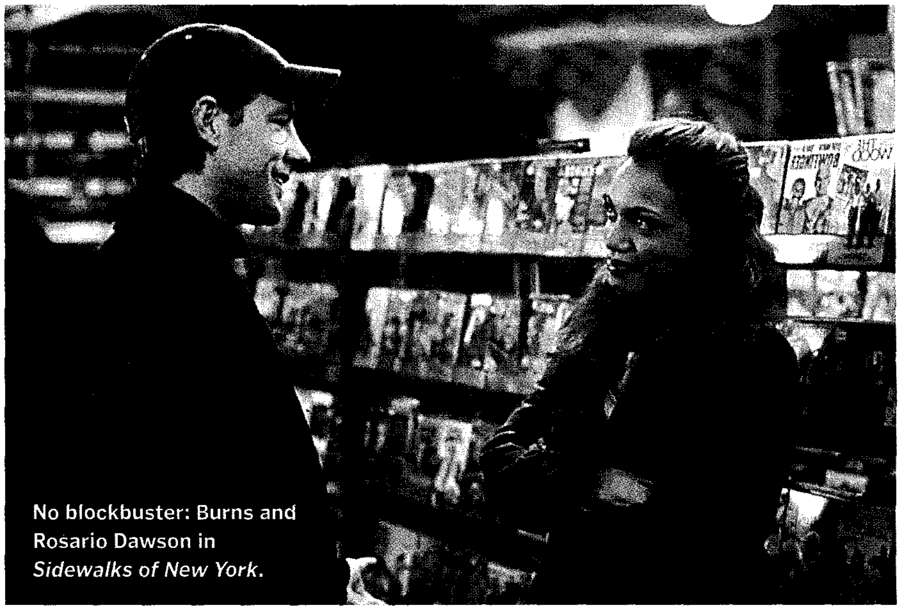
MOVIES PETER RAINER

Behind the Curb

Edward Burns's slight *Sidewalks of New York* gets by on a few winning star turns; *Children Underground* is an unbearably sad look at kids on the run.

LOTS OF PEOPLE HAVE BEEN COMplaining lately that Woody Allen movies would be better without Woody Allen. Writer-director-actor Edward Burns seems to have taken the message to heart. His new comedy, **Sidewalks of New York**, is Woody lite—make that extra-lite—minus Woody. His model is clearly *Husbands and Wives,* right down to the hyperactive camerawork and *faux*-documentary structure: We watch as an offscreen moviemaker asks impromptu questions of a half-dozen or so lovelorn New Yorkers, whose lives are interconnected in a roundelay of botched passion. We also see quite a few scenes in which, by all logic, the camera could not possibly be present, and yet it is. But let that pass. This is the kind of movie where it's best not to apply—how shall I say it?—the strictest dramatic standards. It makes the same misstep that Allen's comedies often do: It assumes that the lives of these people are only about sex and love, and so that's all we ever see of them. This one-and-a-half-dimensionality wears thin.

What makes the movie sort of enjoyable anyway are the performances; the actors, who, besides Burns, include Heather Graham, Rosario Dawson, David Krumholtz, and Brittany Murphy, all have their sporty moments. Dennis Farina has a hilarious turn as a TV-show host who seems tickled by his own studliness. As a philandering dentist, Stanley Tucci plays the kind of guy who defends keeping a mistress by calling his attitude "very European." Tucci is so incisive that he momentarily lifts the movie into an edgier realm where people exist as more than just whimsical jabberers with cutesy-poo foibles. When he's not around, the sidewalks in this movie appear to have been scrubbed clean.


No blockbuster: Burns and Rosario Dawson in *Sidewalks of New York*.

IN 1997, THE DOCUMENTARIAN EDET Belzberg began work on a feature film about Romanian street children, spending hundreds of hours in the subways living with runaways and cast-offs. Her movie, **Children Underground** (at Film Forum), is almost unbearably sad. These kids with young-old faces are already lost; sniffing paint, breaking into mêlées, sleeping on cardboard boxes, they live a ragamuffin existence in purgatory. Belzberg tracked down a number of the children's dissolute parents, and without being doctrinaire about it, she strongly suggests, despite the elders' protestations and excuses, why the kids ran away. But she also leaves a gateway open to the unanswerable: Finally, no one can really know why the runaways have placed themselves in harm's way. Well-meaning church workers and social workers try to make a difference, but for the most part, the adults who push nervously past the children on the streets and in the subways are resentful of being subjected to such a spectacle. Belzberg doesn't intervene during the moments of violence, believing that the film can force social change only by showing the worst. If she is correct, then this film should move mountains.

Sidewalks of New York
Written and directed by Edward Burns.

Children Underground
Documentary by Edet Belzberg.

Kon Ichikawa
Retrospective at MOMA.
See Movies listings for details.

In brief: I DON'T KNOW OF ANOTHER director as great as **Kon Ichikawa** whose films have been as spottily distributed in this country. Still working at 85, he has made more than 80 movies, of which only a dozen or so have been shown widely here. The Museum of Modern Art is currently running a 26-feature Ichikawa retrospective, many in newly struck 35-mm. prints, and it's a cultural event of the first order. In addition to the acknowledged masterworks, including the documentary *Tokyo Olympiad, Fires on the Plain, The Burmese Harp,* and *The Makioka Sisters* (which may be the most beautiful film I've ever seen), there are major discoveries, including *Ten Dark Women, Punishment Room,* and *Alone on the Pacific.* ■

Photograph by Paramount Classics.

THEATER JOHN SIMON

Yellow Peril

Born on the Fringe and weaned Off Broadway, *Urinetown* recalls thirties agitprop—but whether as homage or spoof is nearly impossible to discern.

WHEN GREG KOTIS, CO-author with Mark Hollmann of **Urinetown, the Musical,** found himself down and out in Paris and unable to afford a public toilet, he conceived the idea for this show. In it, the population of a city is compelled by law to urinate in "public amenities," the fee going to the private Urine Good Corporation, headed by the ruthless capitalist Caldwell B. Cladwell. The excuse is a prolonged drought and water shortage, and anyone caught by the ferocious police force relieving himself in the bushes will be sent for draconian punishment to a place called Urinetown. There are long lines at the amenities, with many of the queuers unable to pay but hoping for a gratis pee.

Fantasies are fine as long as they have an inner logic and a compelling symbolic value. Here, absolutely nothing makes sense, and self-contradictions proliferate like bunny rabbits, to which Cladwell, who manipulates both the legislature and the police, compares the poor in the show's best song. We can suspend disbelief when the puritanical Deputy in *Measure for Measure* makes fornication a capital offense, or when Peter Pan teaches the children to fly, i.e., escape in dreams parental authority. But controlling urination—with defecation slurred over in a single line of a single lyric—makes no sense even on the fantasy level. Especially not when the police force is run by the dreaded Officer Lockstock, who is also the comic narrator making sophomoric jokes about musical comedy (in whose silliness he implicates both the show's creators and its audience).

So much for Kotis's book. Hollmann's music is parody, mostly of Brecht-Weill's *Mahagonny* and Blitzstein's *The Cradle Will Rock*—sometimes more copy than spoof—but comprising also *faux* gospel, *faux* Sondheim, *faux Les Miz,* and *faux* whatever. The Hollmann-Kotis lyrics have a die-hard whimsicality that would do credit to a frat show, which *Urinetown* basically is.

Urinetown
New musical on Broadway at the Henry Miller Theater. See Theater listings for details.

The romantic subplot involves Bobby Strong, the reluctant assistant to the pitiless Penelope Pennywise, supervisor of Amenity No. 9, described as "the poorest, filthiest urinal in town," and Hope Cladwell, the nabob's daughter fresh from college, soon to be taken hostage by the insurgent poor, led by Bobby. How these poor nearly hang her while Bobby, trying to negotiate with Cladwell, is instead captured and sent off to Urinetown, whence no one returns, is for you to find out, should you still have the desire to do so.

The originality of *Urinetown,* if it has any, lies in the equal contempt for the rich and the poor, and in what would be a tragic ending if persiflage could yield pathos. But if anything makes a show ridiculous rather than entertaining, it is an anything-goes attitude: The thrown-in kitchen sink always lands with a thud. Yet the audience with whom I earlier viewed this show Off Broadway (to which it had been elevated after its premiere in the Fringe Festival) was lapping it up, as was the Broadway one at a late preview. Mencken was right to comment about the American public's lack of intelligence proving all too profitable; its lack of good taste should pay off nearly as well as a pee-fee.

John Carrafa's choreography is similarly pan-parodic, and John Rando has directed with random cleverness. The acting is perfectly geared to the campy material, with John Cullum (Cladwell), Nancy Opel (Pennywise), and Jeff McCarthy (Lockstock) the happiest campers. Hunter Foster and Jennifer Laura Thompson are dedicatedly ludicrous lovers, and Spencer Kayden, as orphaned Little Sally, plays this ersatz Annie as if—to quote the show's favorite platitude—there were no tomorrow. Part of *Urinetown* is indeed *Annie* with no "Tomorrow," but most of it is *Mahagonny* with far too much alienation effect. ■

Gotta go: Jennifer Laura Thompson and the cast of *Urinetown.*

Photograph by Joan Marcus.

AT THIS TIME [illegible] FEEDING THOUSANDS OF RESCUE WORKERS AT THE WORLD TRADE CENTER SITE AND THROUGHOUT THE CITY AS WELL AS THE THOUSANDS OF FAMILIES DEVASTATED BY THE DISASTROUS EVENTS OF SEPTEMBER 11, 2001.

YOU CAN JOIN US IN THIS VITAL WORK.

Please send your donation to:
City Harvest
575 Eighth Avenue
New York, NY 10018
You may also call 1-800-77-HARVEST (1-800-774-2783)
or visit our website at www.cityharvest.org.

By coming together in this crisis, we demonstrate what enormous goodness there is in this world. City Harvest is privileged to be a vehicle for this message of hope.

CITY HARVEST
RESCUING FOOD FOR NEW YORK'S HUNGRY

The trustees, physicians, nurses, staff, and students of
NYU Medical Center
extend our deepest sympathies to the victims of the
World Trade Center attack and their
loved ones. Our thoughts and prayers are with you
at this sad moment in our nation's history.

We and the family of hospitals where our physicians serve –
NYU Downtown Hospital, Bellevue Hospital Center,
Hospital for Joint Diseases, and the
Department of Veterans Affairs
New York Harbor Healthcare System –
also convey our enduring respect and gratitude
to the people of the City of New York, especially members
of the emergency response teams and the thousands of
volunteers, for your dedication and bravery
in the face of such an enormous tragedy.

NYU
Medical
Center

SCHOOL OF
MEDICINE
NEW YORK UNIVERSITY

ONLY A WOMAN WHO HAS SUFFERED WITH THINNING HAIR COULD HAVE CREATED A METHOD THIS AMAZING.

You're going to love LeMetric. Through years of research and development. I have created the only customized method of hair replacement exclusively for women, using natural, high quality hair you can do anything with. Wash it, style it, blow it, color it, swim in it. Live in it and enjoy a lifestyle you never dreamed possible. My salon offers the ultimate in privacy and exclusive service.

Discover LeMetric. It will change your life. I know it changed mine.

LeMetric

AS SEEN ON "GOOD MORNING AMERICA"

LeMetric Hair Center - 124 East 40th Street -
Suite 601 - New York - NY - 10016
Telephone - 212-986-5620 or 1-800-217-9052
Facsimile - 212-986-5614 or
visit our website at www.lemetric.com

TELEVISION JOHN LEONARD

The Max Factor

Richard Dreyfuss's TV teacher, Max Bickford, takes on hormones and history; *Philly*, with Kim Delaney, is Bochco redux.

OSCARS INSTEAD OF angels: In the Sunday time slot after *60 Minutes*, CBS has substituted Academy Award winners Richard Dreyfuss (*The Goodbye Girl*) and Marcia Gay Harden (*Pollock*), who play college professors, for Roma Downey and Della Reese, who played miracle Twinkies. I always approve of dramatic series like **The Education of Max Bickford**, which actually mentions James Baldwin and social justice in its very first hour; presumes our mature interest in education and history; is about people who still remember, if not Adlai Stevenson, at least Gerald Ford; and promises to explore ideas as well as erogenous zones. And I am no sooner done approving of them than they disappear into "hiatus" before Thanksgiving. Nevertheless . . .

That's Mr. Chips, to you: Dreyfuss in *Max Bickford.*

Dreyfuss is Max, an angry middle-aged widower, a recovering alcoholic, and a professor of American history at all-girls Chadwick College, whose daughter (Katee Sackhoff) only wants to write rock music, whose son, Lester (Eric Ian Goldberg), only wants to play basketball, and whose best friend used to be a guy named Steve before a sex-change operation turned him into Erica (Helen Shaver). Worst of all, a promotion he sought has gone instead to a former student, Andrea Haskell (Harden). Not only did Max once have an affair with Andrea but what he values most seems not to have rubbed off on her. She has grown up to become one of those cultural-studies pop tarts whose notion of scholarship is a monograph on "Class and Gender in the Music of Bruce Springsteen."

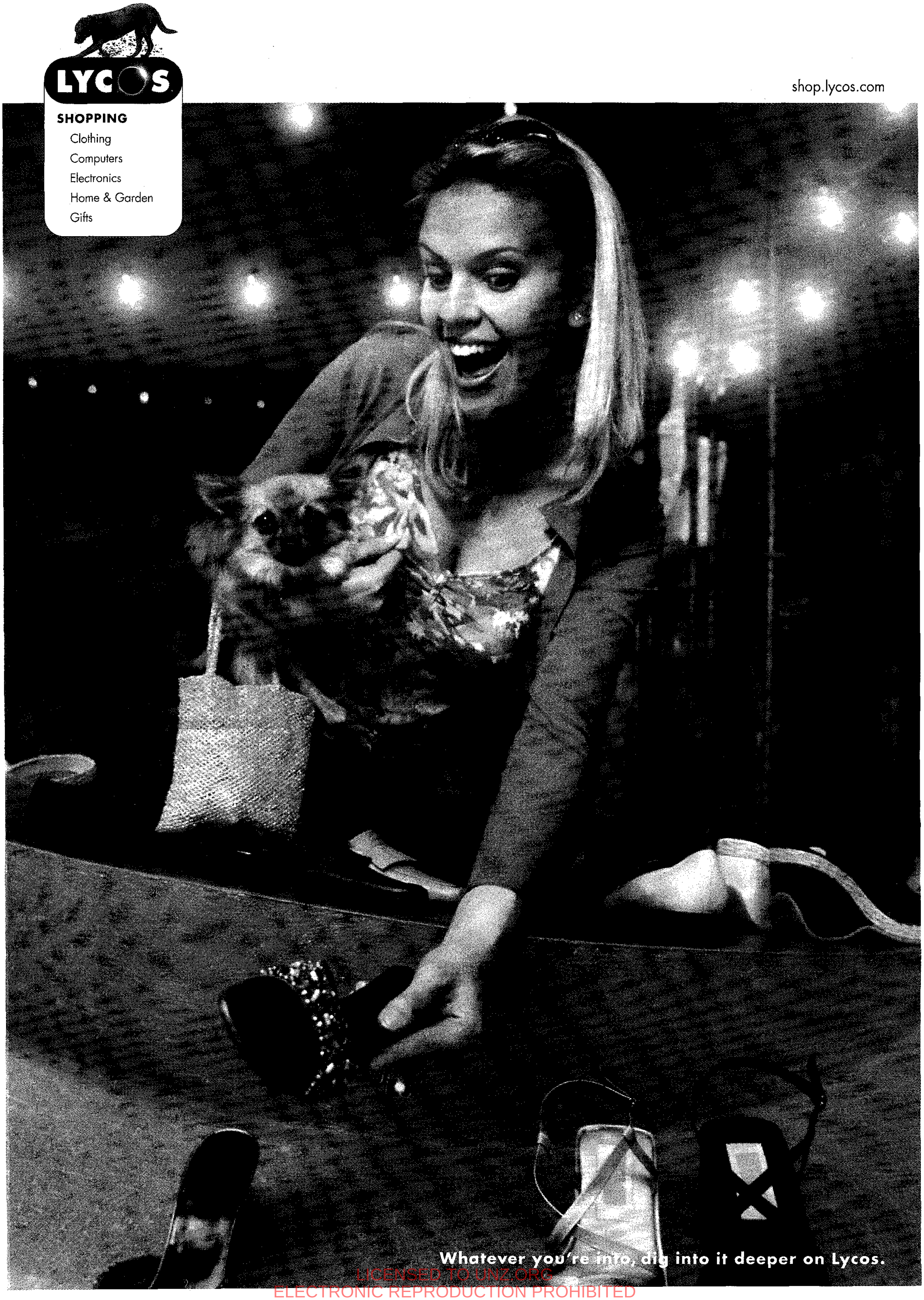
"Ageism!" cries Max. Or, maybe: "Reverse sexism!" How could the university president (Regina Taylor, from *I'll Fly Away*) do this to him, after 23 years? Hadn't they been on the barricades together in the civil-rights era? And just when he needs a buddy to bond with, Steve is suddenly Erica. So Max quits. And then unquits. He will, instead, assume the thankless chairmanship of the Chadwick history department—and teach a course on Vietnam, starting with a Tim O'Brien novel. With the help of executive producers Dawn Prestwich and Nicole Yorkin

The Education of Max Bickford
Sundays; 8 to 9 P.M.; CBS.

Citizen Baines
Saturdays; 9 to 10 P.M.; CBS.

Philly
Tuesdays; 10 to 11 P.M.; ABC.

Photograph by Robert Voets/CBS.


LYCOS
SHOPPING
Clothing
Computers
Electronics
Home & Garden
Gifts
shop.lycos.com
Whatever you're into, dig into it deeper on Lycos.

fine, or thinning hair?

Our patented volumization techniques make every day a good hair day.

Call today for your free consultation.

graduated enhancement
lengthening extensions
volumizing integrations

INTERNATIONAL HAIR SALON

by Carmine Pisacreta

48 east 43rd street nyc
212.883.6620

2132 central park ave yonkers ny
914.793.0300

2701 summer st stamford ct
203.325.0144

(*Judging Amy*), Max will rewrite his own history. And already, after a single hour, he is more interesting than the stud-muffin historian in Salman Rushdie's new novel, *Fury*, managed to become after 259 overwrought pages.

While we're talking about the CBS demographic, skewing so haplessly toward adulthood, I should also mention **Citizen Baines**, a sort of *King Lear in Seattle*, starring James Cromwell as a three-term U.S. senator who surprises himself and everyone else by losing his bid for re-election and so must serve instead in his own house, where his three daughters—lawyer Embeth Davidtz, photographer Jacinda Barrett, and homemaking mother-of-two Jane Adams—need a father more than a politician. We can also eventually expect, from executive producers Lydia Woodward (*China Beach*) and John Wells (*ER, The West Wing*), some macropolitical digressions into homelessness, Native Americans, and a polluted harbor. Who knows? Maybe even Microsoft will take its lumps.

MORE FORMULAIC, AND MORE PROBLEMatic, are the other new dramatic shows on CBS. **The Agency** (Thursdays, 10 to 11 P.M.) is the least interesting and most gung-ho of the three CIA series, with Gil Bellows, Will Patton, Paige Turco, Ronny Cox, Gloria Reuben, and a dozen others either counterfeiting or counterterrorizing, but without the slightest trace of the sense of humor that executive producer Shaun Cassidy brought to *Cover Me* on USA. **The Guardian** (Tuesdays, 9 to 10 P.M.) sentences drug-busted yupscale lawyer Simon Baker to community service, where he is so zealous about child welfare you'd think there was money in it. And **Wolf Lake** (Wednesdays, 10 to 11 P.M.) asks us to buy Lou Diamond Phillips as a Buffy the Vampire Slayer in an *X-Files* suburb of Seattle where half the town grows fur and fangs when the psycho-kinky moon is full. Any show with Graham Greene can't be awful, can it?

Finally, on ABC, there is Kim Delaney, who has crossed the line from busting perps on *NYPD Blue* to springing them in **Philly**. Crossing the line with her is Steven Bochco, which is why *Philly* looks and sounds exactly like *NYPD Blue*, from jump-cut opening credits to fast-forward urban action to nitty-gritty chitchat ("Bitch!" "Asshole!"). Delaney plays single mother Kathleen Maguire, obliged to defend whatever repeat-offending dreg washes up on her court calendar because she didn't stick her abusive ex-husband, D.A. Kyle Secor, for enough alimony to keep her in perks. Her partner, Joanna Cassidy, has a breast-baring nervous breakdown in the pilot episode, leading to a relationship with Tom Everett Scott, a hunk so sleazy he doesn't care when the ambulance he chases turns out to be full of kiddie porn. *Philly* is all frazzle, Bochco redux; Delaney a kind of anti-Ally McBeal.

TV Notes

Art:21 (SEPTEMBER 21 AND 28; 9 TO 11 P.M.; Channel 13) looks at Place, Spirituality, Identity, and Consumption in the twenty-first century through the eyes of Richard Serra (steel plates), Sally Mann (scarred southern landscapes), Ann Hamilton (awestruck studies), and others. Introduced by the likes of Steve Martin, John McEnroe, and S. Epatha Merkerson.

Mindstorm (September 22; 9 to 11 P.M.; Sci-Fi) is all about child psychics, Cold War experiments, Soviet hit squads, New Age cults, body-snatching, shape-shifting, and assassination—with Eric Roberts, Emmanuelle Vaugier, Clarence Williams III, and Michael Moriarty in a flabbergasting impersonation of J. Edgar Hoover.

The Killing Yard (September 23; 8 to 10 P.M.; Showtime) looks back at the 1971 Attica riot from the point of view of an inmate (Morris Chestnut) on trial for murders we know now were committed by the cops themselves, defended by a lefty lawyer (Alan Alda) with evidence dug up by a volunteer law student (Rose McGowan). After the acquittal, the State of New York dropped all charges against other inmates. True story, heartfelt performances, but somehow hokey after the Court TV documentary using actual footage to drive home the same points.

Evolution (September 24 to 27; 8 to 10 P.M.; Channel 13) gives more time than it should to a biologist who is both a Roman Catholic and a Darwinian, but this series is otherwise all about natural selection, a process as intricate and amazing and beautiful as it is random yet rational. The first two hours mix docudrama (see Charles Darwin return from the Galápagos, triumph over the nineteenth-century ridicule) with real science (in the rain forests of Ecuador, in AIDS clinics), while an avuncular Stephen Jay Gould leads us by the intellectual hand to the high ground and the long view and primatologist Jane Goodall chats up chimps. ■

cue

RESTAURANTS ADAM PLATT

Danzón Fool

The grand tradition of the gregarious, welcoming host lives on at two new eateries fronted by two familiar faces.

WITH A FEW TOWERING exceptions (Elaine at Elaine's, Sirio at Le Cirque 2000), the role of the courtly, back-slapping restaurateur seems to have been eclipsed. Most of the gourmet entrepreneurs who dominate the city's fine-dining scene wouldn't dream of loitering in their many establishments, handing out menus to strangers who walk through the door. Fancy food and lots of publicity fill seats these days, not the promise of a familiar banquette or a special anniversary bottle of wine or any of the other little touches that, in the hands of an experienced professional, create the illusion that you, the diner, for these few hours at least, occupy a special place in his (or her) personal world.

Like most members of the fast-food generation, I never enjoyed this kind of old-fashioned service on a regular basis. But I grew up in a family of New Yorkers, hearing tales of mythic joints run by elegant old gentlemen, all sadly vanished. Now, eating at so many different tables night after night, this kind of settled, personable style of dining is something I pine for. So when word filtered out that two of the city's longtime traditionalists, Zarela Martínez (of Zarela) and Ken Aretsky (Patroon), were opening modest new ventures of their own, I got out my dress shoes and tatty linen jacket and ambled off to take a look.

Danzón
126 East 28th Street
(212-252-1345).

92
45 East 92nd Street
(212-828-5300).

Ms. Martínez's new restaurant is named **Danzón**, after a decorous style of ballroom dancing popular in the coastal Mexican province of Veracruz. Like the original Zarela, this establishment occupies two floors of a narrow walkup building, with a bar serving stiff margaritas on the bottom level and a railroad dining space at the top. Zarela introduced nacho-addled New Yorkers to the delicacies of Oaxaca, but the spe-

The shrimp salad at Danzón.

Photograph by Kenneth Chen.

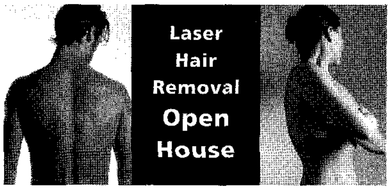
THERE ARE 500 "PLASTIC SURGEONS" IN NEW YORK
How do you choose?

JOE HENSON

DENISE THOMAS
COSMETIC SURGERY CONSULTANT

With 20 years experience, Denise Thomas can be your personal shopper, answer your questions and recommend the best Board Certified Plastic Surgeons to meet your needs and your budget.

(212) 734-0233
www.denisethomas.com


Laser Hair Removal Open House

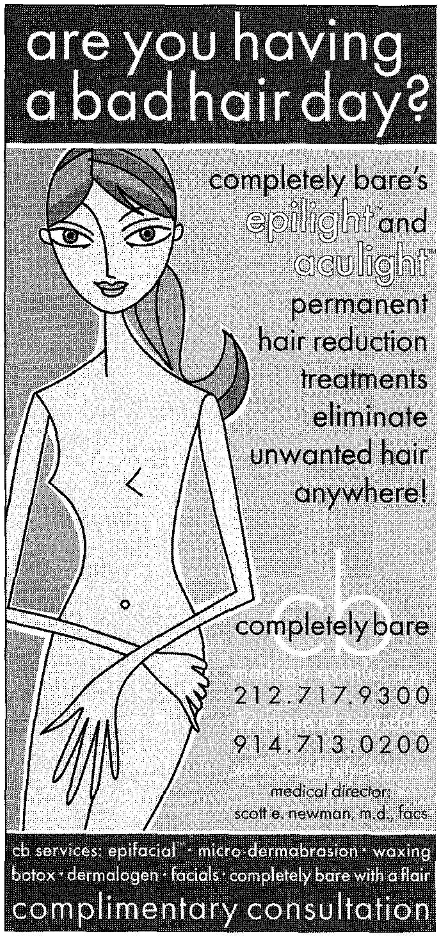
Thursday, October 11, 2001 • 6 pm
Beth Israel Medical Center
Phillips Ambulatory Care Center
10 Union Square East at 15th St., Suite 2A

New laser technology provides a safe, convenient solution and is easier and more effective than waxing, electrolysis or other options. Beth Israel Medical Center offers laser hair removal performed by medical doctors.

To learn more about how Laser Hair Removal can give you smoother, clearer skin, come to our **FREE** Open House, featuring a presentation by Bonnie Ross, MD, a dermatologist and laser surgeon.

The Open House is free but reservations are required. Call (212) 844-8817.

Continuum Health Partners, Inc.
Beth Israel
St. Luke's Roosevelt
Long Island College Hospital
NY Eye & Ear Infirmary



are you having a bad hair day?

completely bare's epilight and aculight permanent hair reduction treatments eliminate unwanted hair anywhere!

completely bare

212.717.9300

914.713.0200

medical director:
scott e. newman, m.d., facs

cb services: epifacial · micro-dermabrasion · waxing
botox · dermalogen · facials · completely bare with a flair

complimentary consultation

Creative Writing

Fiction • Non-Fiction • Romance
Murder • Memoir • Children • and more

Open House: Wed 6pm Sept 19
RSVP 212-774-0780.
Ask for a brochure.

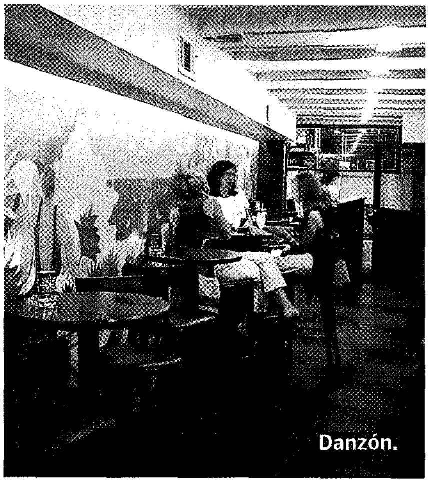
MARYMOUNT MANHATTAN COLLEGE
www.mmce.edu
221 East 71 St

Swimming

Lessons: Preschool ~ Adults
Laps ~ Water Exercise ~ Recreation

Open House: Thur 6pm Sept 20
RSVP 212-774-0780.
Ask for a brochure.

MARYMOUNT MANHATTAN COLLEGE
www.mmce.edu
221 East 71 St



Danzón.

cialty at Danzón is the cuisine of Veracruz, which means a smattering of imported sweet, spicy flavors, plus lots of fresh local seafood, shaped in cooling salads, rolled in crisp tacos, or doused in lime juice and bunches of coriander.

Many of the best recipes have a condensed, finger-food quality, so it's possible (even preferable) to make a meal from the appetizers alone. Within minutes of sitting down, our table was inundated with sweet plantain fritters (plátanos rellenos), bubbling manchego-cheese fundidos (decked with smoky longaniza sausage), and a trio of satisfying seafood tacos, laced with crema and wound as tight as cigars. The Mexican snobs at the table turned up their noses at Zarela's trademark guacamole ("store-bought," one said) but had to be restrained from devouring an exotic dish called pollo en mora, a disc of savory shredded chicken, flavored with olives, slivers of almond, and a sweet blackberry liqueur.

Some of the entrées were plodding by comparison, particularly the famous Veracruzana red snapper, which seemed a little tough (it's the size of a small puppy), and the seafood paella, which suffered from a risotto-like gumminess. The fish specials were more successful (order the snapper in fillet form, if they have it); also pork, which comes in a smoky tenderloin cut (carne de chango) or frizzled in delicious little carnitas on a bed of sweet pumpkin sauce. There are also a series of intensely sweet, almost saccharine desserts, like peanut ice parfait (spiked with cane liquor) and an extra-creamy flan made from vanilla beans. Like the restaurant itself, these dishes all have their merits, although at the end of the evening, nothing is quite as comforting at Danzón as the sight of Ms. Martínez herself, stationed resolutely by the door, holding a stack of menus in her hand.

KEN ARETSKY PROBABLY DOESN'T SPEND much time handing out menus anymore, although he mastered the art early in his career as the front-room impresario at "21." More recently, as the clubby gentleman owner of Patroon (which reopens next month), Aretsky famously sold Cuban cigars under the table (a practice that caught the attention of the D.A.'s office) and charged $1,000 for a single shot of French cognac (Courvoisier Successions, 1911). **92** seems to be a conscious response to this kind of bull-market excess, a trimmed-down, American-style bistro, serving burgers and fries, an artful variety of meat loaf, even an elaborate $6 root-beer float.

Aretsky's version of the casual neighborhood joint is located on the corner of 92nd Street and Madison Avenue, among the gilded baby carriages of Carnegie Hill. There is a crowded, Hooray Henry exuberance to the room, with pink-cheeked gents swilling dry martinis and families with gaggles of well-dressed, extraordinarily blonde children. The burgers they dine on are suitably beefy without being too big, with stacks of thick fries on the side. In the comfort-food category, there is an overwrought lobster roll ($21), which is a little too thick on the mayo and celery for me, and a light, almost tempura-style rendition of fish and chips, served every Tuesday night (the ribs, on Wednesday, also aren't bad). There's a succulent Niman Ranch pork chop and a roster of uninspired salads. It's simple, pretty decent food in general, but unless you live within a ten-block radius, it's probably not worth a special trip. Which seemed to be fine with Ken Aretsky, who the last time I saw him was mingling with his new patrons, shooting a pair of starchy white cuffs, grinning a happy, million-dollar grin. ■

Danzón, 126 East 28th Street (212-252-1345). Dinner, Monday through Thursday 5 to 11 P.M., Friday and Saturday till 11:30 P.M., closed Sunday. Appetizers, $9 to $13; entrées, $15 to $21. All major credit cards.

92, 45 East 92nd Street (212-828-5300). Lunch, Monday through Friday noon to 5 P.M.; brunch, Saturday and Sunday 10 A.M. to 4 P.M.; dinner, Sunday through Tuesday 5 to 10 P.M., Wednesday through Saturday till midnight. Appetizers, $8 to $14; entrées, $14 to $29. All major credit cards.

Photograph by Kenneth Chen.

Edited by Ben Kaplan

This Week's Releases

The American Astronaut
Black-and-white "musical space noir" written and directed by (and starring) Cory McAbee as an intergalactic wanderer attempting to unite the female planet of Venus with the male Saturn. (1 hr. 32 mins.; NR) • Opens 9/21.

Children Underground
A year in the life of five Romanian homeless children from documentary filmmaker Edet Belzberg. (1 hr. 45 mins; NR) • Opens 9/19.

The Endurance: Shackleton's Legendary Antarctic Expedition
Director George Butler's documentary about Sir Ernest Shackleton's 1914 rescue mission aboard the *Endurance* fuses original photography with new footage of the remote Antarctic. Narrated by Liam Neeson. (1 hr. 32 mins; G) • Opens 9/21.

Glitter
Mariah Carey plays an orphan who becomes a pop star. Directed by Vondie Curtis Hall (*Gridlock'd*). (1 hr. 45 mins; PG-13) • Opens 9/21.

Go Tigers!
Hoop Dreams producer Ken Carlson's documentary follows a high-school football team and the small midwestern town that becomes increasingly obsessed as a winning season progresses. (1 hr. 43 mins.; R) • Opens 9/21.

Liam
Stephen Frears's (*High Fidelity*) film is about a Catholic boy and his family in Liverpool at the brink of World War II. (1 hr. 30 mins; R) • Opens 9/21.

Rocky Road
Writer-director Geoff Cunningham's autobiographical film is about an interracial relationship and stars his wife, actress Nicole Smith. (1 hr. 40 mins.; PG-13) • Opens 9/21.

Sidewalks of New York
Ed Burns, Stanley Tucci, and David Krumholtz become romantically entangled with Rosario Dawson, Heather Graham, and Brittany Murphy. Written and directed by Ed Burns. (1 hr. 40 mins.; R) • Opens 9/21.

Training Day
Denzel Washington and Ethan Hawke play Los Angeles narcotics officers in Antoine Fuqua's (*The Replacement Killers*) film. With Scott Glenn. (1 hr. 37 mins.; R) • Opens 9/21.

Vampire Hunter D: Bloodlust
A sequel to the futuristic 1985 *anime* classic about a half-man-half-vampire bounty hunter who must save Japan from the evil Count Lee. (1 hr. 51 mins.; PG-13) • Opens 9/21.

New Films

Always a Bridesmaid
An autobiographical documentary by Nina Davenport about her ceaseless quest to turn love into marriage. (1 hr. 38 mins.; NR) • 81.

America's Sweethearts
John Cusack and Catherine Zeta-Jones play an estranged movie-star married couple who are reunited in this good-natured but flimsy Hollywood fairy tale, which also stars Julia Roberts (charming), Stanley Tucci, Billy Crystal, and Christopher Walken. They no doubt all have better Hollywood stories to tell than the light fare that shows up in this movie. (Rainer; 7/23/01) (1 hr. 40 mins.; PG-13) • 23.

American Pie 2
Chris Klein, Mena Suvari, and Tara Reid reunite as frolicking college freshmen trying to honor their high-school vows. Directed by J. B. Rogers (*Say It Isn't So*). (1 hr. 44 mins.; R) • 1; 5; 10; 13; 15; 20; 27; 28; 38; 43; 45; 53; 55; 59; 65; 73; 74; 77; 79.

★ An American Rhapsody
Eva Gardos wrote and directed this autobiographical tale of her voyage from Hungary to America, then back to Hungary, which stars Nastassja Kinski, Tony Goldwyn, and Scarlett Johansson. (1 hr. 46 mins.; PG-13) • 11.

★ Apocalypse Now Redux
Francis Ford Coppola's expanded Vietnam epic includes four new scenes from the original shooting of his 1979 film. Starring Martin Sheen, Robert Duvall, and Marlon Brando. (3 hrs. 16 mins.; R) • 10; 12; 17; 21; 46.

Audition
Japanese director Takashi Miike's film about a widower who poses as a filmmaker to cast himself—literally—an unsuspecting new wife. In Japanese, with English subtitles. (1 hr. 55 mins.; NR) • 3.

★ Band of Outsiders
A new 35-mm. print of Jean-Luc Godard's influential 1965 gangster film starring Sami Frey, Claude Brasseur, and Godard's then-wife, Anna Karina. (1 hr. 37 mins.; NR) • 83.

Bounce: Behind the Velvet Rope
Steven Cantor's alternately funny and scary look into the rough-and-tumble world of bouncers in New York and London. (1 hr. 17 mins.; NR) • 3.

Movie studio: Mariah Carey in *Glitter*.

Bread and Tulips
An Italian romantic comedy about a fed-up housewife who deserts her negligent family and discovers the enchanted new world that is Venice. Directed by Silvio Soldini. (1 hr. 44 mins.; PG-13) • 24; 66.

Bubble Boy
Jake Gyllenhaal plays a boy who lives in a germ-free bubble and must leave his bedroom to thwart the wedding of his childhood love. Debut comedy from director Blaire Hayes. (1 hr. 24 mins.; PG-13) • 49.

Captain Corelli's Mandolin
Nicolas Cage plays an Italian soldier in charge of the occupation of a Greek island during WWII in this snoozefest also starring Penelope Cruz and John Hurt. Everybody speaks words of wisdom to each other, all agreeing in the end that the Nazis are very, very bad people. (Rainer; 8/27) (2 hrs. 10 mins.; R) • 16; 26; 42; 49; 70; 74; 75.

Children Underground
Please see "This Week's New Releases." (1 hr. 48 mins.; NR) • 6.

The Closet
Daniel Auteuil (*The Widow of St. Pierre*) plays a condom-factory worker who saves his job, and reinvigorates his life, by pretending to be gay. With Gérard Depardieu, written and directed by Francis Veber. (1 hr. 26 mins.; R) • 2; 11; 18; 23; 25; 35; 52; 66; 68; 79.

The Curse of the Jade Scorpion
Woody Allen's latest is a wafer-thin murder-mystery comedy starring the Woodman as a forties insurance-company investigator embroiled in a love-hate relationship with the company's new efficiency expert, played icily by Helen Hunt. Allen works up an affectionately pulpish atmosphere, and there are some funny bits, but the movie seems to have made to mark time—his and ours. (Rainer; 8/27) (1 hr. 43 mins.; PG-13) • 3; 14; 15; 16; 25; 36; 42; 49; 54; 56; 66; 68; 77.

Onscreen

Boomtown Rats

"Sure, I got threatening phone calls," writer-director Ben Younger says, describing the backlash after the 2000 release of his outlaw-trading film **Boiler Room**, screening at BAM Rose Cinemas on September 19. "These guys were so quick to tell me their secrets—but after we opened, their offices started getting shut down." His film depicts an illegal brokerage house where traders—like the ones played by Vin Diesel and Giovanni Ribisi (pictured, left to right)—scam eager investors by selling junky stocks with inflated prices. (This was back in the premillennial boom years, when stocks sometimes actually *went up*.) "For these guys, having money became who they were," the 28-year-old New Yorker says. "I don't see how they could survive in today's economy." The screening is followed by a Q&A with Younger. (See "Museums, Societies, Etc.")

Photographs: top, Bruce MacCualay; bottom, David Lee/New Line.

The Deep End
A mother covers up for her murderous son in writer-director team Scott McGehee and David Siegel's film. With Tilda Swinton and Goran Visnjic. (1 hr. 39 mins.; R) • 2; 11; 12; 16; 28; 35; 42; 47; 56; 65; 66; 67; 76; 79.

★ Divided We Fall
A small Czech town is occupied by German forces in this uneven but occasionally moving drama that at times recalls the bittersweet humanism of the Czech New Wave films from the sixties. A Gentile couple shelter a Jewish concentration-camp runaway, with ghastly and comic repercussions. (Rainer; 6/11/01) (2 hrs. 2 mins.; NR) • 68.

Djomeh
A film written and directed by Hassan Yektapanah about an Afghan farmhand who falls in love with the Iranian woman he works for. In Farsi, with English subtitles. (1 hr. 34 mins.; NR) • 6.

Downtown 81
Jean-Michel Basquiat stars with Debbie Harry in director Edo Bertoglio's film. (1 hr. 12 mins.; NR) • 9; 86.

Fighter
A documentary about Arnost Lustig and Jan Wiener, two cranky best friends who retrace Wiener's escape from Czechoslovakia during World War II. (1 hr. 31 mins.; NR) • 37.

Funny Girl
Barbra Streisand won an Oscar in 1965 for her role as unhappy comedienne Fanny Brice in William Wyler's musical. Presented in a new 35-mm. print. (2 hrs. 35 mins.; G) • 19.

★ Ghost World
Thora Birch and Scarlett Johansson play angsty teenage best friends in Terry Zwigoff's film based on the popular Daniel Clowes comic book. Also with Steve Buscemi, Illeana Douglas, and Teri Garr. (1 hr. 41 mins.; R) • 1; 2; 15; 16; 37; 47.

The Glass House
Leelee Sobieski and Trevor Morgan play an adopted brother and sister whose icky new guardians (Diane Lane and Stellan Skarsgård) harbor a grave secret. Directed by Daniel Sackheim. (1 hr. 41 mins.; PG-13) • 1; 3; 12; 16; 27; 31; 39; 42; 44; 45; 53; 55; 56; 60; 65; 67; 73; 74; 75; 79.

Haiku Tunnel
Josh and Jacob Kornbluth co-wrote and directed this adaptation of a one-man show about an office temp in a downward spin. (1 hr. 32 mins.; R) • 2; 16.

Happy Accidents
Session 9 director Brad Anderson's film about two people (Marisa Tomei and Vincent D'Onofrio) who fall in love even though he may be a time-traveler from the future. (1 hr. 50 mins.; R) • 1; 10; 16; 27.

Hardball
Keanu Reeves owes money to a loan shark, so he heads for a Chicago housing project to coach a sandlot baseball team. (1 hr. 46 mins.; PG-13) • 1; 7; 14; 15; 20; 31; 38; 39; 40; 41; 43; 44; 45; 48; 52; 53; 55; 56; 58; 59; 62; 64; 65; 67; 73; 78; 79.

Hedwig and the Angry Inch
An East German rock-and-roll drag queen (John Cameron Mitchell) winds up in Junction City, Kansas, in a film version of the popular Off Broadway play. (1 hr. 31 mins.; R) • 10; 12; 16.

Innocence
Australian director Paul Cox's story about a music teacher (Charles Tingwell) who seeks out his first love (Julia Blake)—50 years after they've parted. (1 hr. 35 mins.; NR) • 8; 37; 52; 66.

The Iron Ladies
Thai director Yongyoot Thongkongtoon's film is based on the true story of a gay-male volleyball team that won the Thailand National Championship in 1996. (1 hr. 44 mins.; R) • 8.

★ Jay and Silent Bob Strike Back
Jason Mewes and Kevin Smith once again team up as the slacker-stoner duo Jay and Silent Bob in this intermittently sidesplitting comedy that seems to have been made for smart, dirty-minded 14-year-olds—in other words, just about all of us. Smith wrote and directed. (Rainer; 8/27) (1 hr. 39 mins.; R) • 1; 7; 15; 20; 30; 53; 70; 74; 77.

Jeepers Creepers
Driving home from college, Gina Philips (*Ally McBeal*) and Justin Long (*Galaxy Quest*) discover a cloaked murderer who turns his attention to them. Directed by Victor Salva (*Powder*). (1 hr. 30 mins.; R) • 1; 10; 12; 16; 31; 39; 40; 41; 42; 43; 44; 45; 48; 51; 53; 55; 56; 58; 60; 61; 64; 65; 69; 72; 74; 76; 77; 78; 79.

John Carpenter's Ghosts of Mars
Ice Cube is the most villainous criminal on Mars, and Pam Grier and Natasha Henstridge must stop him. Written and directed by John Carpenter. (1 hr. 57 mins.; R) • 16; 51.

Jurassic Park III
Sam Neill seems to enjoy playing Indiana Jones, but the rest of us are just snack food. (Simon; 7/30/01) (1 hr. 32 mins.; PG-13) • 16.

L.I.E.
Director Michael Cuesta's complex and controversial debut about a pedophile in suburban Long Island. (1 hr. 37 mins.; NC-17) • 10; 37; 52; 66.

Legally Blonde
Reese Witherspoon is Elle Woods, a feckless young woman who winds up at Harvard Law School—and falling in love. With Selma Blair and Luke Wilson. (1 hr. 32 mins.; PG-13) • 27; 42; 62.

★ Lisa Picard Is Famous
Griffin Dunne's mockumentary about two marginal New York actors, well played by Lisa Kirk and Nat De Wolf (who also wrote the script), is occasionally dead-on satirical. (Rainer; 9/10/01) (1 hr. 57 mins.; PG-13) • 3; 13; 34.

Made
Vince Vaughn and John Favreau (*Swingers*) reunite as amateur boxers, and Peter Falk is the Mafia don who brings them to Manhattan for their chance to break into the mob. Also with Sean "Puffy" Combs. (1 hr. 35 mins.; R) • 10; 30.

A Matter of Taste
Writer-director Bernard Rapp's class-warfare film about a rich executive and his food taster. With Bernard Giraudeau. (1 hr. 30 mins.; NR) • 4.

Moulin Rouge
Baz Luhrmann's turn-of-the-century musical tries to resuscitate the movie-musical genre for modern audiences, but the entire experience is exhausting and assaultive—less a resuscitation than a stomping. (Rainer; 5/28) (2 hrs. 15 mins.; PG-13) • 3; 16.

The Musketeer
Justin Chambers plays the titular seventeenth-century avenger in Peter Hyams's (*End of Days*) action film. With Tim Roth and Mena Suvari. (1 hr. 37 mins.; PG-13) • 1; 10; 12; 15; 20; 25; 33; 42; 43; 44; 45; 53; 54; 55; 56; 58; 60; 61; 65; 71; 73; 75; 76; 77; 78; 79.

O
Mekhi Phifer stars as a black basketball star in an otherwise all-white southern prep school in this updated retelling of Shakespeare's *Othello*. The movie was completed around the time of Columbine and is just now being released. Were it not for its notoriety, it would not be worth much discussion. (Rainer; 9/10/01) (1 hr. 31 mins.; R) • 1; 7; 15; 20; 22; 32; 42; 43; 45; 51; 53; 55; 57; 59; 70; 72; 74; 79.

The Others
Nicole Kidman plays a mother raising her two children in a haunted house during World War II. Directed by Alejandro Amenabar. (2 hrs. 25 mins.; PG-13) • 1; 7; 14; 15; 16; 25; 29; 30; 36; 39; 40; 41; 42; 43; 44; 45; 49; 51; 53; 55; 56; 59; 62; 70; 73; 76; 77; 78; 79.

★ Our Lady of the Assassins
Barbet Schroeder's mesmerizing drama is about a self-exiled novelist (Germán Jaramillo) who returns to his hometown, the notorious drug capital Medellín, Colombia, and falls in love with a street-kid gangster (Anderson Ballesteros). The sacred and the profane are clearly visible in Medellín, and the violence is depict-

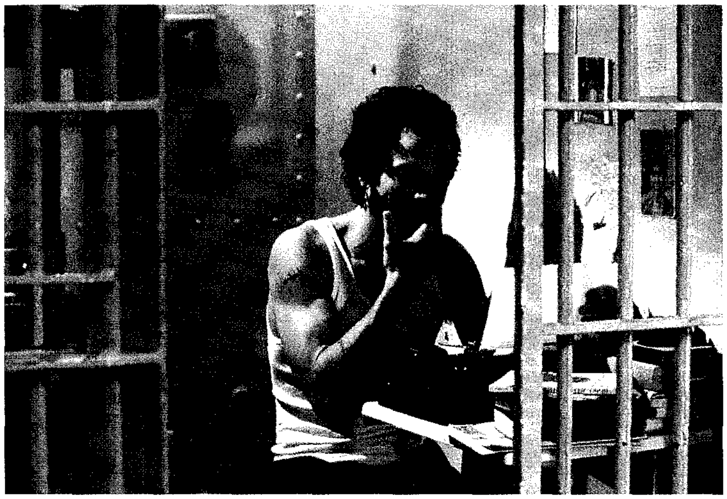
Ground Rules

These synopses, where noted, are condensed versions of reviews by Peter Rainer and John Simon. Stars (★) denote releases that *New York* recommends, ranging from best-of-the-year picks to worthy curios to flawed movies with one outstanding element. **NOTE: Each review is followed by numbers indicating theaters where the film is playing; a key to theaters begins on page 62.**

Festival

Stay Away From the Brown Popcorn

Don't close down that upstate weekend home for the winter just yet. At the **Woodstock Film Festival**, screenings of 100 independent films will be bracketed by two highly anticipated premieres: *Novocaine*, the twisted black comedy starring Steve Martin and Helena Bonham-Carter, and *Piñero*, Benjamin Bratt's (pictured) Oscar-buzzy turn as the titular Nuyorican poet. The jam-packed festival will include: a tribute to D. A. Pennebaker (*Monterey Pop; Down From the Mountain*); a symposium on women in film featuring *Girlfight* director Kayrn Kusama; *Chelsea Walls*, Ethan Hawke's directorial debut about the charmingly seedy hotel, starring Uma Thurman and Kris Kristofferson; and *Sam the Man*, director Gary Winick's film about infidelity. Opens September 20. (See "Museums, Societies, Etc.")



Photograph by Abbot Genser.

ed not as pulpy melodrama but in quick bewildering bursts, spontaneous and fatal. (Rainer; 9/17/01) (1 hr. 40 mins.; R) • 37; 64.

Planet of the Apes
In Tim Burton's version of the 1968 film, there is striking cinematography, elaborate ape makeup, and a few fine performances, notably Tim Roth. However, the new *Planet* is devoured by its own mechanical ostentation, and has an infinitely less powerful ending than the original. (Simon; 8/6/01) (1 hr. 40 mins.; R) • 10; 16; 51; 70; 74.

The Princess Diaries
Julie Andrews is the eccentric grandmother who teaches Anne Hathaway's New York hipster how to be a princess when she inherits a small nation in Europe. Directed by Gary Marshall (*Pretty Woman*). (1 hr. 55 mins.; G) • 16; 42; 49; 55; 61; 71.

Rat Race
John Cleese, Cuba Gooding Jr., Rowan Atkinson, and Whoopi Goldberg race from Las Vegas to New Mexico. Directed by Jerry Zucker (*Ghost*). (1 hr. 12 mins.; PG-13) • 1; 7; 14; 15; 20; 22; 31; 39; 40; 43; 44; 45; 49; 51; 55; 60; 61; 62; 65; 73; 75; 76; 77; 78; 79.

Rock Star
Mark Wahlberg stars as the lead singer for a tribute band who ends up as a star in the band he was giving tribute to. It's a terrific premise for a pop-cult satire, but the film plays it straight. It's a botched opportunity. (Rainer; 9/17/01) (1 hr. 42 mins.; R) • 1; 7; 14; 15; 20; 27; 31; 42; 45; 53; 54; 55; 56; 60; 61; 65; 67; 69; 73; 74; 76; 77; 79.

Rush Hour 2
Director Brett Ratner reunites Chris Tucker and Jackie Chan as partners chasing an international crime ring in this sequel to the 1998 film. (1 hr. 28 mins.; PG-13) • 1; 10; 15; 16; 31; 38; 39; 43; 44; 45; 49; 51; 53; 55; 56; 60; 65; 67; 73; 74; 76; 77; 79.

The Score
An okay caper movie with noirish undertones starring Robert De Niro, Edward Norton, and, in a cameo, Marlon Brando. (Rainer; 7/23/01) (2 hrs. 3 mins.; R) • 1; 15; 20; 42.

Session 9
Brad Anderson (*Next Stop Wonderland*) directed and co-wrote this film, which stars David Caruso as an asbestos remover in an insane asylum in rural Massachusetts. With Peter Mullan, Josh Lucas, and Brendan Sexton III. (1 hr. 40 mins.; R) • 23.

★ Sexy Beast
Ben Kingsley is intensely frightening as a paranoid thug who seeks to recruit a retired former crime partner, well played by Ray Winstone, and the subsequent turn down leads to much mayhem. It's a spiky, spiffy piece of work, directed by first-timer Jonathan Glazer. (Rainer; 6/25/01) (1 hr. 31 mins.; R) • 4; 37.

★ Shrek
Terrific computer-animated feature about a gruff, kindhearted ogre. Eddie Murphy and Mike Myers stand out among the celebrity voices. (Rainer; 5/21/01) (1 hr. 29 mins.; PG) • 45.

Soul Survivors
A teen horror film which stars Wes Bentley, Casey Affleck, and Melissa Sagemiller in Paul Carpenter's directorial debut about a girl who sees the ghost of her ex-boyfriend. (1 hr. 45. mins.; PG-13) • 1; 13; 15; 16; 25; 27; 39; 42; 43; 45; 48; 53; 55; 57; 59; 61; 62; 65; 72; 75; 77; 79.

Summer Catch
Freddie Prinze Jr. plays a minor-league Cape Cod baseball player who dreams of the big leagues. With Matthew Lillard, Jessica Biel, and Brian Dennehy. (1 hr. 28 mins.; PG) • 23; 49; 62.

Tell Me Something
Smart Korean thriller from director Chang Youn-hyun about a sociopath, an ingenue, and the detec-

Opening

Houston, We Have Intimacy Issues

When you look to the fringe, you don't expect to see the specter of self-help author John Gray. But in cult-phenom filmmaker Cory McAbee's **The American Astronaut**, the terrain is familiar: Women are from Venus. Men are from Saturn. And it's up to a solitary spaceman (McAbee, pictured) to rocket between the two single-sex worlds. McAbee, a 40-year-old San Francisco native who now lives in Brooklyn, not only wrote, directed, and starred in the low-fi black-and-white comedy he calls an "interplanetary musical space Western"; he also performed the spaced-out soundtrack with his band, the Billy Nayer Show. But don't ask him about Dr. Gray's influence on his film. "People seem to either get it or they don't," McAbee says. "It's an unusual narrative, but it's really all about vibe." Opens September 21 at the Angelika Film Center. (See "This Week's Releases.")

Photograph by Artistic License Films.

HEARTLAND CHOP HOUSE BREWERY
Lunch • Dinner • Parties
3 Private Rooms
127 W. 43rd St. at B'way 646-366-0235
Close to Theatres and Times Square
ALSO 6th Ave. at 51st St. 212-582-8244
Union Square W. at 17th St 212-645-3400

Sapphire
Indian Cuisine
"Most Lavish Indian Restaurant"
N.Y.TIMES 8/99
1845 BROADWAY, NY, NY
(NEAR LINCOLN CENTER)
212-245-4444

For Reservations:
212-246-6773
212-246-6788
863 Ninth Avenue
Corner of 56th St
Fax: 212-977-3857
Bello
Northern Italian Cuisine
Free Parking for
Dinner Customers from 5 pm
ZAGAT 99

OSTERIA FIORENTINA
Excellent Homemade Florentine Cuisine
Prix Fixe Menu $12.50
Piano Violin • Sidewalk Cafe • Private Parties
281 Bleeker Street, NYC
Off 7th Avenue • (212) 633-2941

SEAFOOD
141 East 48th Street
New York, NY
212 759 8550
AVRA
ESTIATORIO

Trattoria Dopo Teatro
TRATTORIA DOPO TEATRO
Pre-Post Theatre Prix Fixe
Selection of Party Rooms
for Special Events
Lunch • Dinner • Brunch
125 WEST 44th STREET
Bet. 6th & B'way 869-2849

Opening

Burns and Allen

Though he's most often compared to Woody Allen, Ed Burns looked to a different sort of filmmaker when planning his fourth movie, **Sidewalks of New York.** "It was on *Saving Private Ryan* that I got the idea to use a handheld camera," the 33-year-old actor and director says. "I wrote the script during filming, and was amazed at how Spielberg eliminated the downtime. I make low-budget movies, so it wasn't hard taking the next step." This time around, Burns has abandoned guns and ammo for the war between the sexes. Three pairs of stars play couples sitting for *faux*-documentary "interviews": Stanley Tucci and Heather Graham; Brittany Murphy and David Krumholtz; and Rosario Dawson and Burns himself. "We shot for seventeen days, and everyone got the union minimum," Burns laughs. The Long Island auteur rose to prominence in 1995 with *The Brothers McMullen,* then made two dialogue-driven films set in New York, *She's the One* and *No Looking Back,* all of which have prompted Woody Allen comparisons. "Any New York writer who directs and acts in relationship films is going to get that, and I'm flattered," Burns says, before describing his next films, *Ash Wednesday,* about an Irish gangster, and *Legs,* an adaptation of the William Kennedy novel. "I'm just done with that genre for a while." *Sidewalks of New York* opens September 21. (See "This Week's Releases.") B.K.

tive on their case. (1 hr. 54 mins.; NR) • 4.

★ Together
A marvelous movie about a seventies Swedish commune that gets at the preening narcissism and tentativeness of those years. The writer-director Lukas Moodysson, only 32, has a great feel for his people; he both embraces and burlesques them. (Rainer; 9/10/01) (1 hr. 46 mins.; R) • 2; 12; 17; 37; 46; 52.

Tortilla Soup
Hector Elizondo (*Pretty Woman*) plays a Los Angeles chef with three daughters, in director María Ripoll's film. With Raquel Welch and Elizabeth Peña. (1 hr. 40 mins.; PG-13) • 10; 16; 33; 66; 70.

A Trial in Prague
Zuzana Justman's documentary about Czechoslovakia's trials of Communists in 1952. (1 hr. 52 mins.; NR) • 8.

Two Can Play That Game
Vivica A. Fox and Morris Chestnut deal with relationship woes in a comedy by first-time director Mark Brown. (1 hr. 30 mins.; R) • 1; 7; 14; 15; 16; 31; 33; 38; 39; 43; 44; 45; 53; 55; 57; 58; 65; 67; 72; 79.

Vengo
A Spanish film written and directed by Tony Gatlif about two warring Andalusian families, set to Flamenco music. (1 hr. 30 mins.; NR) • 9; 17; 46.

Wet Hot American Summer
Janeane Garofalo plays a camp director and David Hyde Pierce is the astrophysics expert she can't resist. Also with Molly Shannon and Paul Rudd. (1 hr. 37 mins.; R) • 5; 16.

Manhattan

Below 14th Street

1. Battery Park City Cinema
102 North End Ave. (212-945-3418) • American Pie 2; Ghost World; The Glass House; Happy Accidents; Hardball; Jay and Silent Bob Strike Back; Jeepers Creepers; The Musketeer; O; Rat Race; Rock Star; Rush Hour 2; The Score; Soul Survivors; The Others; Two Can Play That Game

2. CC Angelika Film Center
18 W. Houston St. (212-995-2000) • Our Lady of the Assasin; The Closet; The Deep End; Ghost World; Haiku Tunnel; together

3. CC Village East
189 Second Ave. (212-529-6799) • Audition; Bounce: Behind the Velvet Rope; The Curse of the Jade Scorpion; The Glass House; Lisa Picard Is Famous; Moulin Rouge; Sexy Beast

4. Cinema Village
22 E. 12th St. (212-924-3363) • A Matter of Taste; Sexy Beast; Tell Me Something (See also "Museums, Societies, Etc.")

5. Clearview's Waverly
323 Sixth Ave. (212-777-FILM#603) • American Pie 2; Wet Hot American Summer

6. Film Forum
209 W. Houston St. (212-727-8110) • Children Underground; Djomeh (See also "Museums, Societies, Etc.")

7. Loews Village
66 Third Ave. (212-50-LOEWS#952) • Hardball; Jay and Silent Bob Strike Back; O; Rat Race; Rock Star; The Others; Two Can Play That Game

8. Quad Cinema
34 W. 13th St. (212-255-8800) • All Over the Guy; Innocence; The Iron Ladies; A Trial in Prague

9. The Screening Room
54 Varick St. (212-334-2100) • Downtown 81; Lumumba; Vengo

10. UA Union Square
13th St. and Broadway (212-253-2225) • American Pie 2; Apocalypse Now Redux; Happy Accidents; Hedwig and the Angry Inch; Jeepers Creepers; L.I.E.; Made; The Musketeer; Planet of the Apes; Rush Hour 2; Tortilla Soup

14th–41st Streets

11. CC Murray Hill Cinemas
160 E. 34th St. (212-689-6548) • An American Rhapsody; The Closet; The Deep End; Sexy Beast

12. Clearview's Chelsea
260 W. 23rd St. (212-777-FILM#597) • Apocalypse Now Redux; The Deep End; The Glass House; Hedwig and the Angry Inch; Jeepers Creepers; The Musketeer; Together

13. Clearview's Chelsea West
333 W. 23rd St. (212-777-FILM#614) • American Pie 2; Lisa Picard Is Famous; Soul Survivors

14. Loews 19th St. East
890 Broadway, at 19th St. (212-50-LOEWS#858) • The Curse of the Jade Scorpion; Hardball; The Others; Rat Race; Rock Star; Two Can Play That Game

15. Loews Kips Bay Theatre
570 Second Ave. (212-505–6397#558) • American Pie 2; The Curse of the Jade Scorpion; Ghost World; Hardball; Jay and Silent Bob Strike Back; The Musketeer; O; Rat Race; Rock Star; Rush Hour 2; The Score; Soul Survivors; The Others; Two Can Play That Game

42nd–60th Streets

16. AMC Empire 25 Theatres
234 W. 42nd St. (212-398-3939) • Captain Corelli's Mandolin; The Curse of the Jade Scorpion; The Deep End; Ghost World; The Glass House; Haiku Tunnel; Happy Accidents; Hedwig and the Angry Inch; Jeepers Creepers; John Carpenter's Ghosts of Mars; Jurassic Park III; Moulin Rouge; Planet of the Apes; The Princess Diaries; Rush Hour 2; Soul Survivors; The Others; Tortilla Soup; Two Can Play That Game; Wet Hot American Summer

17. CC Cinemas 1, 2, 3
1001 Third Ave., at 60th St. (212-753-6022) • Apocalypse Now Redux; Together; Vengo

18. CC Eastside Playhouse
919 Third Ave., bet. 55th and 56th Sts. (212-755-3020) • The Closet

19. Clearview's Ziegfeld
141 W. 54th St. (212-777-FILM#602) • Funny Girl

20. Loews 42nd Street E Walk
42nd St. at Eighth Ave. (212-50-LOEWS#572) • American Pie 2; Hardball; Jay and Silent Bob Strike Back; The Musketeer; O; Rat Race; Rock Star; The Score

21. Loews Astor Plaza
44th St. bet. Broadway and Eighth Ave. (212-50-LOEWS#699) • Apocalypse Now Redux

22. Loews Coronet
993 Third Ave., bet. 59th and 60th Sts. (212-505-CINE#608) • O; Rat Race

23. Loews State
1540 Broadway, bet. 45th and 46th Sts. (212-50-LOEWS#901) • America's Sweethearts; The Closet; Session 9; Summer Catch

24. Paris Theatre
4 W. 58th St. (212-688-3800) • Bread and Tulips

61st Street and Above, East Side

25. CC 86th St. East
210 E. 86th St. (212-777-FILM#763) • The Closet; The Curse of the Jade Scorpion; The Musketeer; The Others; Soul Survivors

26. Clearview's Beekman
1254 Second Ave., bet. 65th and 66th Sts. (212-777-FILM#606) • Captain Corelli's Mandolin

27. Clearview's First & 62nd St.
400 E. 62nd St. (212-777-FILM#957) • American Pie 2; The Glass House; Happy Accidents; Legally Blonde; Rock Star; Soul Survivors

28. Clearview's Park and 86th St.
125 E. 86th St. (212-777-FILM#604) • American Pie 2; The Deep End

29. Loews 72nd St. East
1230 Third Ave., bet. 71st and 72nd Sts. (212-50-LOEWS#704) • The Others

30. Loews New York Twin
1271 Second Ave., bet. 66th and 67th Sts. (212-50-

Photograph by Paramount Classics.

LOEWS#698) • Jay and Silent Bob Strike Back; Made; The Others

31. Loews Orpheum 7
1538 Third Ave., at 86th St. (212-50-LOEWS#964) • The Glass House; Hardball; Jeepers Creepers; Rat Race; Rock Star; Rush Hour 2; Two Can Play That Game

32. UA East
1629 First Ave., at 85th St. (212-249-5100) • O

33. UA Gemini
1210 Second Ave., at 64th St. (212-832-1670) • The Musketeer; Tortilla Soup; Two Can Play That Game

61st Street and Above, West Side

34. Clearview's 62nd and Broadway
1871 Broadway, at 62nd St. (212-777-FILM#864) • Lisa Picard Is Famous

35. Clearview's Metro Cinema
2626 Broadway, bet. 99th and 100th Sts. (212-777-FILM#609) • The Closet; The Deep End

36. Clearview's Olympia
2770 Broadway, bet. 106th and 107th Sts. (212-777-FILM#613) • The Curse of the Jade Scorpion; The Others

37. Lincoln Plaza Cinemas
30 Lincoln Plaza, on Broadway bet. 62nd and 63rd Sts. (212-757-2280) • Fighter; Ghost World; Innocence; L.I.E.; Our Lady of the Assassins; Together

38. Loews 84th Street
2310 Broadway, at 84th St. (212-50-LOEWS#701) • American Pie 2; Hardball; Rush Hour 2; Two Can Play That Game

39. Magic Johnson Harlem USA
300 W. 125th St. (212-665-8733) • The Glass House; Hardball; Jeepers Creepers; Rat Race; Rush Hour 2; Soul Survivors; The Others; Two Can Play That Game

40. New Coliseum
701 W. 181st St. (212-740-1545) • Hardball; Jeepers Creepers; Rat Race; The Others

41. Nova
3589 Broadway, bet. 147th and 148th Sts. (212-862-5728) • Hardball; Jeepers Creepers; The Others

42. Sony Lincoln Square
1998 Broadway, at 68th St. (212-50-LOEWS#638) • Captain Corelli's Mandolin; The Curse of the Jade Scorpion; The Deep End; The Glass House; Jeepers Creepers; Legally Blonde; The Musketeer; O; The Princess Diaries; Rock Star; The Score; Soul Survivors; The Others

Bronx

43. Bay Plaza
2210 Bartow Ave., behind Bay Plaza Mall (718-777-FILM#833) • American Pie 2; Hardball; Jeepers Creepers; The Musketeer; O; Rat Race; Rush Hour 2; Soul Survivors; The Others; Two Can Play That Game

44. Concourse Plaza
214 E. 161th St. (718-588-8800) • The Glass House; Hardball; Jeepers Creepers; The Musketeer; Rat Race; Rush Hour 2; The Others; Two Can Play That Game

45. Whitestone
2505 Bruckner Blvd., at Hutchinson River Pkwy. (718-409-9030) • American Pie 2; The Glass House; Hardball; Jeepers Creepers; The Musketeer; O; Rat Race; Rock Star; Rush Hour 2; Shrek; Soul Survivors; The Others; Two Can Play That Game

Brooklyn

46. BAM Rose Cinemas
30 Lafayette Ave. (718-623-2770) • Apocalypse Now Redux; Together; Vengo (See also "Museums, Societies, Etc.")

47. Brooklyn Heights Pavilion
70 Henry St. (718-369-0838) • The Deep End; Ghost World

48. Canarsie
9310 Ave. L, at E. 93rd St. (718-251-0700) • Hardball; Jeepers Creepers; Soul Survivors

49. CO Alpine
6817 Fifth Ave., at 69th St. (718-777-FILM#580) • Bubble Boy; Captain Corelli's Mandolin; The Curse of the Jade Scorpion; The Others; The Princess Diaries; Rat Race; Rush Hour 2; Summer Catch

50. CO Fortway
6720 Ft. Hamilton Pkwy., at 68th St. (718-777-FILM#578) • America's Sweethearts; American Pie 2; Jay and Silent Bob Strike Back; Jeepers Creepers; John Carpenter's Ghosts of Mars; Planet of the Apes

51. CO Kings Plaza
5201 Kings Plaza; Flatbush Ave. at Ave. U (718-777-FILM#579) • Jeepers Creepers; John Carpenter's Ghosts of Mars; O; The Others; Planet of the Apes; Rat Race; Rush Hour 2; Spy Kids

52. Cobble Hill Cinema
265 Court St. (718-596-9113) • The Closet; Hardball; Innocence; L.I.E.; Together

53. Court Street 12
106 Court St. (718-246-7469) • American Pie 2; The Glass House; Hardball; Jay and Silent Bob Strike Back; Jeepers Creepers; The Musketeer; O; Rock Star; Rush Hour 2; Soul Survivors; The Others; Two Can Play That Game

54. Kent Triplex
Coney Island Ave. at Ave. H (718-338-3371) • The Curse of the Jade Scorpion; The Musketeer; Rock Star

55. Linden Boulevard Multiplex
Linden Blvd. and Eldert Lane (718-277-0303) • American Pie 2; The Glass House; Hardball; Jeepers Creepers; The Musketeer; O; The Princess Diaries; Rat Race; Rock Star; Rush Hour 2; Soul Survivors; The Others; Two Can Play That Game

56. Pavilion
188 Prospect Park West (718-369-0838) • The Curse of the Jade Scorpion; The Deep End; The Glass House; Hardball; Jeepers Creepers; The Musketeer; Rock Star; Rush Hour 2; The Others

57. Pavilion Flatbush
314 Flatbush Ave. (718-596-7070) • O; Soul Survivors; Two Can Play That Game

58. Ridgewood
55-27 Myrtle Ave., at Putnam Ave. (718-821-5993) • Hardball; Jeepers Creepers; The Musketeer; Two Can Play That Game

We make families possible...

Announcing the all-new, state-of-the-art

Center for Women's Reproductive Care at Columbia University

Columbus Circle, 1790 Broadway (at 58th St.), Second Floor, New York, NY 10019

This comprehensive infertility treatment center is our newest and most advanced. Our physicians are renowned experts in the field of reproductive health. We offer fertility assessment, IVF, donor egg IVF, male infertility and endoscopic surgery.

One-time introductory fees:*

- $5,950 for IVF Cycle
- $10,975 for two-way Split Donor Egg Cycle

Excludes medication, assisted hatching and intracytoplasmic sperm injection. Contact our office for additional details on our introductory fees.

For additional information or to make an appointment, please call our admissions counselor, Ms. Tara Foley, MSW, at:

(646) 756-8294 or (646) 756-8282

Columbia University

STEAK • SEAFOOD • RAW BAR
St. ANDREWS
120 West 44th Street
New York, NY 10036
212-840-8413

Bombay Palace ESTD. 1979
30 West 52 St. (bet 5th & 6th Ave)
• 212 • 541 • 7777
WWW.BOMBAY-PALACE.COM

TRULY A CROWN JEWEL OF ANY THEATRE LOVERS TRIP TO NYC
LA VERANDA
Italian Cuisine - Elegance at Moderate Prices
Matinee Special Brunch, Sat & Sun: $15.95
FREE PARKING NEXT DOOR 5 PM TO 1 AM
163 W. 47th St. • Res: (212) 391-0905

Ristorante Italiano
Montebello
FINE CUISINE AND ELEGANT AMBIANCE
PRIVATE PARTY ROOMS 10-150
www.montebellonyc.com
120 E. 56th St., (bet. Park & Lex.) 212-753-1447

First Rate Italian Food in Tribeca
Ecco! The Italian Saloon
124 Chambers St. (Bet. Church & W.B'Way) NYC 227-7074

Open 'til 3 am every day
COLDWATERS BAR RESTAURANT
1 1/4 lb. Maine lobster $15.95
988 Second Ave. (52nd/53rd St.) 888-2122

Pfiff
Restaurant & Bar
NEW AMERICAN CUISINE
35 Grand Street
Tel: 212 334-6841
Dinner Brunch
Private Parties

Authentic Greek Cuisine
212.535.3800
1331 Second Avenue
Trata estiatorio
"charcoal-grilled to sweet, flaky perfection"
Voted New York Magazine's Best Fish on a Menu 1999

59. UA Marboro
6817 Bay Pkwy., at 69th St. (718-232-4000) • American Pie 2; Hardball; O; The Others; Soul Survivors

60. UA Movies at Sheepshead Bay
3907 Shore Pkwy., off Exit 9 at Belt Pkwy. (718-615-1700) • The Glass House; Jeepers Creepers; The Musketeer; Rat Race; Rock Star; Rush Hour 2

Queens

61. Centre Sunnyside
42-17 Queens Blvd. (718-361-6869) • Jeepers Creepers; The Musketeer; The Princess Diaries; Rat Race; Rock Star; Soul Survivors

62. Cinemart
106-03 Metropolitan Ave., at 72nd Rd., Forest Hills (718-261-2244) • Hardball; Legally Blonde; The Others; Rat Race; Soul Survivors; Summer Catch

63. College Point Multiplex
28-55 Ulmer St., Whitestone (718-886-4900) • American Pie 2; The Glass House; Hardball; Jeepers Creepers; The Musketeer; O; The Princess Diaries; Rat Race; Rock Star; Rush Hour 2; The Others; Two Can Play That Game

64. Jackson Triplex
82nd St. at Roosevelt Ave. (718-478-6777) • Hardball; Jeepers Creepers; Our Lady of the Assassins

65. Kaufman Astoria Cinema
38th St. at 35th Ave. (718-786-2020) • American Pie 2; The Deep End; The Glass House; The Glass House; Hardball; Jeepers Creepers; The Musketeer; Rat Race; Rock Star; Rush Hour 2; Soul Survivors; Two Can Play That Game

66. Kew Gardens Cinemas
81-05 Lefferts Blvd. (718-441-9835) • Bread and Tulips; The Closet; The Curse of the Jade Scorpion; The Deep End; Innocence; L.I.E.; Tortilla Soup

67. Main Street Cinemas
72-66 Main St. (718-263-4828) • The Deep End; The Glass House; Hardball; Rock Star; Rush Hour 2; Two Can Play That Game

68. North Shore Towers
27-10 Grand Central Pkwy., Floral Park (718-229-7702) • The Closet; The Curse of the Jade Scorpion; Divided We Fall

69. Plaza
103–14 Roosevelt Ave., at 103rd St., Corona (718-639-0012) • Jeepers Creepers; Rock Star

70. UA Astoria
28-60 Steinway St. (718-726-1279) • Captain Corelli's Mandolin; Jay and Silent Bob Strike Back; O; Planet of the Apes; The Others; Tortilla Soup

71. UA Brandon Cinema
70-20 Austin St., Forest Hills (718-544-1020) • The Musketeer; The Princess Diaries

72. UA Crossbay
94-11 Rockaway Blvd., at Woodhaven Blvd., Ozone Park (718-848-1738) • Jeepers Creepers; O; Soul Survivors; Two Can Play That Game

73. UA Crossbay II
92-10 Rockaway Blvd., at 93rd St., Ozone Park (718-641-5330) • American Pie 2; The Glass House; Hardball; The Musketeer; Rat Race; Rock Star; Rush Hour 2; The Others

74. UA Midway
108-22 Queens Blvd., at 71st Ave., Forest Hills (718-544-5545) • American Pie 2; Captain Corelli's Mandolin; The Glass House; Jay and Silent Bob Strike Back; Jeepers Creepers; O; Planet of the Apes; Rock Star; Rush Hour 2

75. UA Movies at Bayside
38-39 Bell Blvd., at 39th Ave. (718-225-7711) • Captain Corelli's Mandolin; The Glass House; The Musketeer; Rat Race; Soul Survivors

76. UA Movieworld
242-02 61st Ave., off Exit 31, Douglaston (718-423-7200) • The Deep End; Jeepers Creepers; The Musketeer; The Others; Rat Race; Rock Star; Rush Hour 2

Staten Island

77. Atrium
680 Arthur Kill Rd., nr. Richmond Ave., Eltingville (718-317-8300) • American Pie 2; The Curse of the Jade Scorpion; Jay and Silent Bob Strike Back; Jeepers Creepers; The Musketeer; Rat Race; Rock Star; Rush Hour 2; Soul Survivors; The Others

78. UA Hylan Plaza
107 Mill Rd., at Hylan Blvd., New Dorp (718-351-0805) • Hardball; Jeepers Creepers; The Musketeer; Rat Race; The Others

79. UA Movies at Staten Island
141 E. Service Rd., at Victory Blvd., Travis (718-983-9600) • American Pie 2; The Closet; The Deep End; The Glass House; Hardball; Jeepers Creepers; The Musketeer; O; Rat Race; Rock Star; Rush Hour 2; Soul Survivors; The Others; Two Can Play That Game

Museums, Societies, Etc.

80. BAM Rose Cinemas
30 Lafayette Avenue, Brooklyn (718-623-2770). • 9/19: *Boiler Room* (2000).

81. Cinema Classics
332 E. 11th St. (212-677-5368); $5. • 9/18–9/22: *Raging Bull* (1980).

82. Coney Island Short Film Festival
3006 W. 12th St., at Surf Ave.; $7.50. • 9/22: *Mermaids of Brooklyn* (2000); *Hamlet* (2001); *Ghoul of My Dreams* (2001); *I Remember* (1993); *Pennies for Beer* (2001); *Freakshow* (1998); *The Flesh Is Willing* (1998); *Fur* (1997); *The Magician* (1999); *Extasy in Entropy* (2001); *Gang Girls 2000* (2000); *The Lonely* (2001).

83. Film Forum
209 W. Houston St. (212-727-8110); $9. • "NYPD." 9/18: *The Tatooed Stranger* (1950); *Guilty Bystander* (1950). 9/19: *The Tatooed Stranger* (1950); *Guilty Bystander* (1950); *The Line-up at Police Headquarters* (1914); *Cradle of Courage* (1920). 9/20: *Me and My Gal* (1932); *The Bowery* (1933). 9/21–9/22: *The Warriors* (1979). 9/23: *Serpico* (1973); *Q&A* (1990).

84. Museum of Modern Art
11 W. 53rd St. (212-708-9480); free with $10 admission, $6.50 for students and seniors. • "The Films of Kon Ichikawa." 9/18: *The Woman Who Touched Legs* (1952); *Bonchi* (1960). 9/20: *Fires on the Plain* (1959). 9/21: *The Men of Tohuku* (1957); *Alone on the Pacific* (1963); *The Outcast* (1962). 9/22: *The Men of Tohuku* (1957); *The Outcast* (1962). 9/23: *A Woman's Testament* (1960); *Her Brother/Younger Brother* (1960). 9/24: *Her Brother/Younger Brother* (1960); *Alone on the Pacific* (1963).

85. Scandinavia House
(Victor Borge Hall) 58 Park Ave., nr. 38th St. (212-779-3587); $8. • 9/19: *An-Magritt* (1969). 9/26: *Juha* (1937).

86. Two Boots Pioneer Theater
155 E. 3rd St. (212-254-3300); $9, $6 for seniors. • "Stop, Look and Listen." 9/13: *Concert for Bangladesh* (1972). 9/14: *Rockers* (1979); *Wave Twisters* (2000). 9/15: *Driver 23* (2000); *Atlas Moth* (2000); *Rock 'n' Roll High School* (1979); *Blank Generation* (1976). 9/18: *New Orleans* (1947); *Word* (2001); *Life & Debt* (2001); *Rockers* (1978). 9/19: *Word* (2000). 9/20: *Try This at Home* (2000); *Songs for Cassavetes* (1999). 9/21: *Try This at Home* (2000); *Texas Night Train* (2001). 9/22: *Friends Forever* (2001); *Try This at Home* (2000); *Texas Night Train* (2001). 9/23: *Word* (2001); *Friends Forever* (2001); *Blank Generation* (1976). 9/24: *Try This at Home* (2000); *Driver 23* (2000); *Atlas Moth* (2000). 9/25: *Friends Forever* (2001); *Rock 'n' Roll High School* (1979).

87. Woodstock Film Festival
109 Mill Hill Rd., Woodstock, N.Y. (845-679-4265); $. • 9/20: *American Astronaut* (2001); *Novocaine* (2001). 9/21: *Christmas in the Clouds* (2001); *Chelsea Walls* (2001); *Acts of Worship* (2000); *Cahoots* (2001); *Glamour* (2000); *Existo* (1999); *Passages* (2000); *You Don't Know Me* (2001); *Jonas Mekas* (2001); *Digging for Dutch* (2001); *Femmes Du Jazz* (2000); *Inside Out in the Open* (2001); *Girlfight* (2000); *Acts of Worship* (2001). 9/22: *Sam the Man* (2001); *Margarita Happy Hour* (2001); *Wendigo* (2001); *King Midas* (2001); *Sean Now and Then* (2001); *Burning Man* (2001). 9/23: *Down From the Mountain* (2000); *Pinero* (2001).

Trailers

CELLULOID *HEROES* **Greg Kinnear** and **Willem Dafoe** have signed on to star in *Auto Focus* for Propaganda Films; **Paul Schrader** (*American Gigolo*) will direct the drama based on the true-life experiences of *Hogan's Heroes* star Bob Crane; once finished rehearsing (not filming, as reported elsewhere) in New York in the fall, the cast and crew will move to L.A. to start production; Sony Picture Classics distributes.

SHOW THEM THE MONEY? *Variety* reports that **Tom Cruise** and **Rénee Zellweger** (who had each other at hello in *Jerry Maguire*) are in talks to star in Miramax's adaptation of Charles Frazier's best-selling novel *Cold Mountain*, which chronicles one man's journey to find his beloved; **Anthony Minghella** (*The English Patient*) will direct the film; production starts next fall.

THE NUTTY PROFESSOR In local news, **Loren-Paul Caplin** (a film professor at Columbia, NYU, and the New School) has started practicing what he preaches: His first feature, *The Lucky Ones*, will be shooting all over town all September; the film follows young unknown **Ivan Martin** (whose first commercial role will be in the upcoming *People I Know*) as he navigates the glitzy, seedy world of New York fashion and nightlife.

THERE'S SOMETHING ABOUT HARRY The second installation of the Harry Potter franchise—*Harry Potter and the Chamber of Secrets*—goes into production on November 16, just two days after the release of the first film, reports *Entertainment Weekly*; while no cast is yet confirmed, return clauses in the actors' contracts mean that recurring roles for actors like **Daniel Radcliffe** (Harry) and **Rupert Grint** (Ron) are likely. SARA CARDACE

Photographs: top, Evan Agostini/ImageDirect; bottom, Kathryn Indiek/ImageDirect.

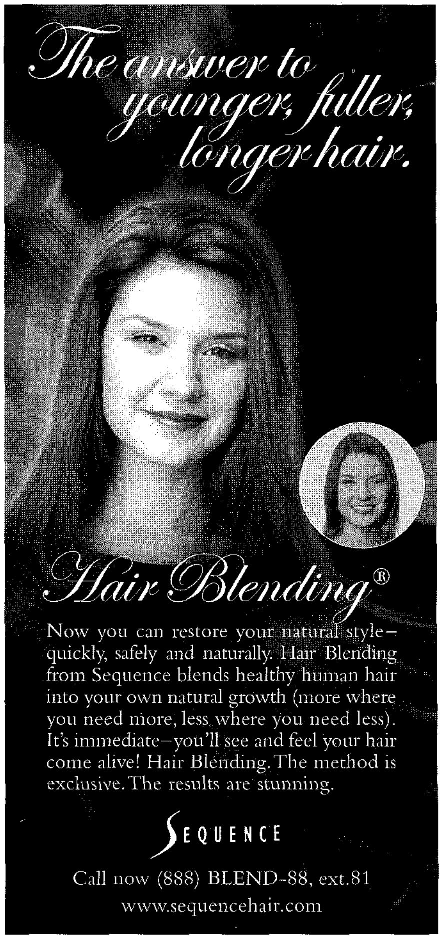
Have you ever given a gift so wonderful, someone carries it with them the rest of their life?

Please give blood.
There's a life to be saved right now.

Call 1-800 GIVE LIFE

Ad Council

American Red Cross



The answer to younger, fuller, longer hair.
Hair Blending®
Now you can restore your natural style—quickly, safely and naturally. Hair Blending from Sequence blends healthy human hair into your own natural growth (more where you need more, less where you need less). It's immediate—you'll see and feel your hair come alive! Hair Blending. The method is exclusive. The results are stunning.

SEQUENCE

Call now (888) BLEND-88, ext.81
www.sequencehair.com

more culture less fat

Check your cable MetroLearning and MetroGuide Channels
Program listings at www.thirteen.org/metroarts

metro ARTS thirteen

Unique Workplace Solutions for Home and Business

Call for your free brochures.

Manhattan Showroom
10 am to 6 pm
Monday thru Saturday

"Designing your workplace is our challenge. By listening carefully and designing creatively, we will provide smart office and storage solutions."

techline® Studio
35 East 19th Street (Bet. Broadway & Park Avenue South)
800.697.7573 / www.techlineStudio.com

Theater

Edited by Logan Hill

Broadway

Previews and Openings

Hedda Gabler
The fantastic Kate Burton plays Hedda, a Victorian woman who grows bored with her scholarly husband, in this new Jon Robin Baitz adaptation of Ibsen's classic, directed by Nicholas Martin. $30–$70. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. Previews begin 9/19 for a 10/4 opening. • Ambassador Theatre, 215 W. 49th St. (212-239-6200).

Thou Shalt Not
Reigning Broadway super-choreographer Susan Stroman (*Contact, The Music Man, The Producers*) directs and choreographs a steamy new musical based on Emile Zola's classic tale *Thérèse Raquin*. Singer and songwriter Harry Connick Jr. wrote the music and lyrics for this new adaptation, set in his hometown of New Orleans. Craig Bierko plays a jazz musician who returns from WWII and seduces a local married woman, played by Kate Levering. $20–$85. Previews begin 9/20 for a 10/25 opening. Tues.–Sat. at 8, Sat. and Sun. at 2, Sun. at 7:30. Through 1/6. • Plymouth Theatre, 236 W. 45th St. (212-239-6200).

Now Playing

Aida
The epic musical about the love affair between a Nubian slave and a cute Egyptian, with music by Elton John and lyrics by Tim Rice. Maya Days, Idina Menzel, and Adam Pascal star. More important, the gigantic sets and ridiculously fabulous costumes are designed by Bob Crowley. $25–$90. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. • Palace Theatre, 1554 Broadway, at 47th St. (212-307-4747).

Beauty and the Beast
The family-friendly musical adaptation of Disney's film is no *Lion King*, but it has still been entertaining kids by the busload. $25–$85. Wed.–Sat. at 8, Wed. and Sat. at 2, Sun. at 1 and 6:30. • Lunt-Fontanne Theatre, 205 W. 46th St. (212-307-4747).

Blast!
The world's only halftime show with an intermission, this loud, brassy spectacle is performed by a 60-piece drum corps. $20–$80. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. Through 1/6/02. • Broadway Theatre, Broadway at 53rd St. (212-239-6200).

Cabaret
This gritty revival of Broadway's most decadent musical won four Tonys in 1998 for its portrayal of the sepia-washed world of Berlin cabaret. Set in the former glory of Studio 54 and based on Christopher Isherwood's *Berlin Stories*, the production revives the classic songs of Fred Ebb and John Kander with a darker edge than the Liza Minnelli edition. That said, the revival gets a strange tweak as squeaky-clean Brooke Shields slips on her fishnet stockings and musses her hair to join Matthew Greer and Matt McGrath (*Hedwig*). $25–$95. Tues.–Sat. at 8, Sat. and Sun. at 2, Sun. at 7. Opened: 3/19/98. • Studio 54, 254 W. 54th St. (212-239-6200).

Chicago
his delightfully raunchy musical tribute to tough women and the men they murder won six Tonys in 1996. In this stylish and surprisingly funny production, choreographed by Ann Reinking and directed by Walter Bobbie, female inmates in a Jazz Age Chicago prison vie for the attention of a flashy lawyer and the tabloid press. Husband-murdering jokes abound. Chuck Cooper, Marcia Lewis, Anna Montanero, and Nana Visitor star. $20–$90. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. Opened: 11/14/96. • Shubert, 225 W. 44th St. (212-239-6200).

Contact
This sensational, Tony-slathered, and thankfully uncategorizable dance-theater work by John Weidman and Broadway's reigning choreographer, Susan Stroman, presents a triptych of inventive pieces, ranging from a Victorian flirtation to a suicidal adman's frantic fantasy, all executed with a fanciful ease. Charlotte d'Amboise, Colleen Dunn, and D. W. Moffett now star. $55–$80. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. • Lincoln Center's Vivian Beaumont Theater, 150 W. 65th St. (212-239-6200).

42nd Street
Come and meet those dancin' feet. This revival of the Al Dubin and Harry Warren musical about the proverbial chorus girl who gets her big break is snappily directed by Mark Bramble, with exuberant choreography by Randy Skinner, and features a top-notch cast: Michael Cumpsty, Christine Ebersole, David Elder, Jonathan Freeman, Kate Levering, and Mary Testa. $20–$90. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. • Ford Center for the Performing Arts, 213 W. 42nd St. (212-307-4100).

The Full Monty
The rambunctious musical adaptation of the 1997 film about desperate, destitute men who have nothing to lose but their underwear. Music and lyrics by David Yazbek; book by Terrence McNally; directed by Jack O'Brien. $31–$86. Mon.–Sat. at 8, Wed. and Sat. at 2. • Eugene O'Neill Theatre, 230 W. 49th St. (212-239-6200).

If You Ever Leave Me, I'm Going With You!
Renee Taylor and Joe Bologna star in their tepid new romantic comedy, which traces the 36 years of their relationship. $30–$65. Mon. and Wed.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. • Cort Theatre, 138 W. 48th St. (212-239-6200).

Kiss Me, Kate
Burke Moses and Carolee Carmello interpret Cole Porter's feuding couple—two actors who play the *Shrew's* Kate and Petruchio in a play-within-the-musical. The energetic supporting cast does its best with ever-hilarious numbers like "Brush Up Your Shakespeare." $26–$86. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. • Martin Beck Theatre, 302 W. 45th St. (212-239-6200).

Les Misérables
An audacious button-pusher with over-the-top songs like "Do You Hear the People Sing?" and "I Dreamed a Dream," producer Cameron Mackintosh's mega-hit, based on the Victor Hugo novel, still stands as the best of the big British commercial imports. $20–$85. Mon.–Sat. at 8, Wed. and Sat. at 2. Opened: 3/12/87. • Imperial Theater, 249 W. 45th St. (212-239-6200).

Ground Rules

Except where noted, Broadway shows begin at 8 and are dark Monday. Wallet-watchers should keep in mind the TKTS booth, where discount tickets are available (for that day's performance only) to many Broadway and Off Broadway shows. The TKTS booth is at Broadway and 47th Street; call 212-768-1818 for more info. Involved in a production and want to submit details for a possible listing? Call 212-508-0740.

Preview

Part Genius

"The author . . . of **Hedda Gabler** is destined to be adored by the 'profession,' " wrote Henry James, a man who knew something about rebellious Victorian women. "[He] will remain intensely dear to the actor and the actress." Though eight separate productions of Henrik Ibsen's drama were commercial disasters in 1891, James was so smitten with a London production that he praised Ibsen's ability to offer players "work to which the artistic nature in them joyously responds—work difficult and interesting, full of stuff and opportunity." The latest talented actress to snatch the play's opportunities is Kate Burton, who earned rave reviews in Boston earlier this year. She'll play the "insanely bored" firebrand opposite Michael Emerson, David Lansbury (pictured, with Burton), Harris Yulin, and others, in a streamlined new adaptation by Jon Robin Baitz, directed by Nicholas Martin. Previews begin September 19 at the Ambassador Theatre. (See "Broadway.")

Photograph by T. Charles Erickson.

The Lion King
Based on the popular Disney movie, this sublimely inventive production showcases some of the best experimental theater techniques of a generation, wrought with joyful mastery by experimental director extraordinaire Julie Taymor, and rewarded with a bouquet of Tonys in 1998. Based on the popular Disney movie, this sensational spectacle is so much better than Mouse-haters would like to admit, and it's one play that both adults and kiddies can't help but to adore, whether you buy the plush animals at the door or not. $30–$95. Wed.–Sat. at 8, Wed. and Sat. at 2, Sun. at 1 and 6:30. Opened: 11/13/97. • New Amsterdam Theater, 214 W. 42nd St. (212-307-4747).

The Music Man
Meredith Willson's 1957 musical about a con-man who charms the sleepy town of River City, Iowa, gets a giddily inventive production at the hands of director-choreographer Susan Stroman (*Contact, The Producers*). Beginning Robert Sean Leonard stars as Professor Harold Hill opposite the talented Rebecca Luker. $40–$90. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. • Neil Simon Theatre, 250 W. 52nd. St. (212-307-4100).

The Phantom of the Opera
Unlike *Cats,* Andrew Lloyd Webber's other blockbuster refuses to give up the ghost. $20–$85. Mon.–Sat. at 8, Wed. and Sat. at 2. Opened: 1/26/88. • Majestic Theater, 247 W. 44th St. (212-239-6200).

The Producers
Nathan Lane and Matthew Broderick produce the ultimate "surefire flop," *Springtime for Hitler,* in Mel Brooks's triumphant new musical and Tony Award record-setter. Based on the Oscar-winning 1968 film, directed and choreographed with aplomb by Susan Stroman, this giddy romp is the hottest ticket in town. $30–$100. Tues.–Sat. at 8, Sat. and Sun. at 2, Sun. at 7:30. • St. James Theatre, 246 W. 44th St. (212-239-6200).

Proof
Justly rewarded with a Pulitzer and several Tonys, David Auburn's *Proof* is a virtuoso piece of writing. As Catherine, Mary-Louise Parker plays a chronically depressed young woman whose father, a famous mathematician, recently lost his mind and then his life. When Catherine's type-A sister rolls into town to bury her father, a graduate student finds a groundbreaking proof among her father's otherwise nonsensical papers and Catherine is jolted out of her near-catatonic state and into the confusing world around her. Daniel Sullivan's direction is impeccable. Later this month, Parker be replaced by Jennifer Jason Leigh, so be sure to catch her before she goes—and then go again to see Leigh. $24–$69. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. • Walter Kerr Theatre, 219 W. 48th St. (212-239-6200).

Rent
The late Jonathan Larson's Pulitzer-winning reimagining of Puccini's *La Bohème* as it might be lived by a gaggle of hipsters ensconced in the East Village at the peak of grunge and the AIDS epidemic. $35–$80. Mon., Tues., Thurs. at 8, Sat. at 2 and 8, Sun. at 2 and 7. • Nederlander Theater, 208 W. 41st St. (212-307-4100).

The Rocky Horror Show
Christopher Ashley (*Jeffrey*) directs a surreal cast in Frank N. Furter's naughty pad for this fun stage version of the cult film about a Transylvanian transsexual and a kooky all-American couple. Throughout the performance, Dick Cavett provides laugh-out-loud improvisatory commentary, and the audience screams out call-and-response jokes. In other words, you don't exactly need to worry about the noise you'll make unwrapping your candies. Featuring *Rent* star Daphne Rubin-Vega, Terrence Mann, comic Lea De Laria, and Alice Ripley. $30–$85. Tues.–Fri. at 8, Sat. at 5 and 9:45, Sun. at 2 and 7. • Circle in the Square, 1633 Broadway (212-239-6200).

Stones in His Pockets
In Marie Jones's comedy about a small Irish village's encounter with a Hollywood crew, Tony-nominated actors Seán Campion and Conleth Hill play fifteen different characters, from starlets to local extras. $30–$70. Mon.–Sat. at 8, Wed. and Sat. at 2. • The Golden Theatre, 252 W. 45th St. (212-239-6200).

Tale of the Allergist's Wife
In this shticky Manhattan comedy by downtown "gender illusionist" and camp playwright Charles Busch, Tony Roberts and Valerie Harper play a hyper allergist and his frazzled self-improving wife, whose worlds are upended by the arrival of a globetrotting debutante (played by television vet Michele Lee, who still glitters, appropriately, with the glamour of *Knots Landing*). $30–$70. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. • Barrymore Theatre, 243 W. 47th St. (212-239-6200).

A Thousand Clowns
Tom Selleck (*Magnum, P.I.*) makes his Broadway debut as the idealist Murray Burns in Herb Gardner's dated comedy, directed by John Rando. $40–$77.50. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. • Longacre Theatre, 220 W. 48th St. (212-239-6200).

Urinetown
After its surprise success earlier this year, this weird musical, with book and lyrics by Greg Kotis and music and lyrics by Mark Hollman, transfers to Broadway. In a corrupt city beset by a disaster of apocalyptic proportions, water is worth its weight in gold, and pedestrians are forced to comply with a pay-per-pee system. $75–$85. Mon.–Sat. at 8, Wed. at 2:15, Sat. at 2. • Henry Miller, 124 W. 43rd St. (212-239-6200).

Off Broadway

Previews and Openings

The Bakkhai
Nikolai Kinski, son of Klaus Kinski and star of the new film *Tortilla Flat*, plays both King Pentheus and Agave in this new adaptation of the Euripides classic. René Migliaccio (*Nosferatu*) directs this Black Moon Theatre production, in which an all-female chorus plays Dionysus. $20. In previews for a 9/18 opening. Tues.–Sun. at 8:30, 9/23 and 9/30 at 3. Through 10/7. • Here, 145 Sixth Ave. (212-647-0202).

Dreamgirls
A one-night-only benefit for the Actors' Fund of America, this performance of the Tom Eyen and Henry Krieger musical will be headlined by Heather Headley, Audra McDonald, and Lillias White. This powerful trio plays a fictitious girl band with a money-grubbing manager. $50–$2,500. 9/24 at 7:30. • Ford Center for the Performing Arts, 213 W. 42nd St. (212-307-4100).

Exit the King
Pearl Theatre presents the first production of this Ionesco work staged in New York since 1962. In the drama, King Berenger I is informed that he will only live so long as the play is onstage, and prolongs his comic exit scene to a full ninety minutes. $28–$35. In previews for a 9/24 opening. Tues. at 7, Thurs.–Sat. at 8, Wed., Sat., and Sun. at 2. Through 10/21. • Pearl Theatre Company, 80 St. Marks Pl. (212-598-9802).

An Immaculate Misconception
An inventor of the birth-control pill, Carl Djerassi opens his first play, which is, appropriately enough, a drama about contemporary sex and reproduction. Margaret Booker directs. $40. Mon., Wed.–Sat. at 8, Sat. at 2:30, Sun. at 3. Previews begin 9/19 for a 10/1 opening. Through 10/21. • Primary Stages, 354 W. 45th St. (212-333-4052).

The Late Henry Moss
In the East Coast premiere of Sam Shepard's latest drama, Ethan Hawke and Arliss Howard play two brothers who unearth the legacy of their late alcoholic father. The play met mixed reviews in San

Previews

Gods and Monsters and Kittens

Though Ian McKellen recently played Professor X's arch-enemy Magneto in the movie *X-Men* and will soon be casting spells as Gandalf in *Lord of the Rings,* audiences over the age of 16 may recall that McKellen is one of his generation's finest stage actors. (Adults may also know his Oscar-nominated performance as director James Whale in *Gods and Monsters.*) When McKellen's director and former partner, the director Sean Mathias, asked him to play Edgar, the vicious husband in August Strindberg's **Dance of Death,** the actor recalls, "I immediately remembered seeing Laurence Olivier in his last stage performance." McKellen (pictured, left) claims that Edgar, whom he will play opposite Helen Mirren's Alice (right), is "one of the great parts in what is now the classical repertoire," and says that the play is a must "if you've got any interest at all in the origins of some of the great dramatists of the last 100 years." However, McKellen admits he can recall almost nothing but the spirit of Olivier's historic performance. "There is just one detail I remember—a cat," he says. "It was a kitten, in Olivier's case, which he rather tenderly stroked in the famous mime scene—and I remember him flinging it across the stage and out the window." However, research revealed that McKellen's memory was entirely incorrect: Olivier never, ever threw a cat offstage. "Now, where did I ever get *that* from?" purrs McKellen, revealing just a hint of the civilized malice that made him the perfect super-evil nemesis—and that should make him a terrifying George. "Animal lovers needn't worry, though. I won't be flinging any cats," he promises. "Really. I shan't be." (See "Off Broadway.") L.H.

Photograph by Jean-Marie Guyaux.

Francisco, where the production rated headlines and Shepard himself directed the all-star cast of James Gammon, Woody Harrelson, Cheech Marin, Nick Nolte, and Sean Penn. Now with significantly less star power, the production has now been handed over to the capable director Joseph Chaikin, founder of the Open Theater. $55. Tues.–Sat. at 8, Sat. at 2, Sun at 3. Previews begin 9/5 for a 9/23 opening. Through 10/14. • Signature Theatre's Peter Norton Space, 555 W. 42nd St. (212-244-7529).

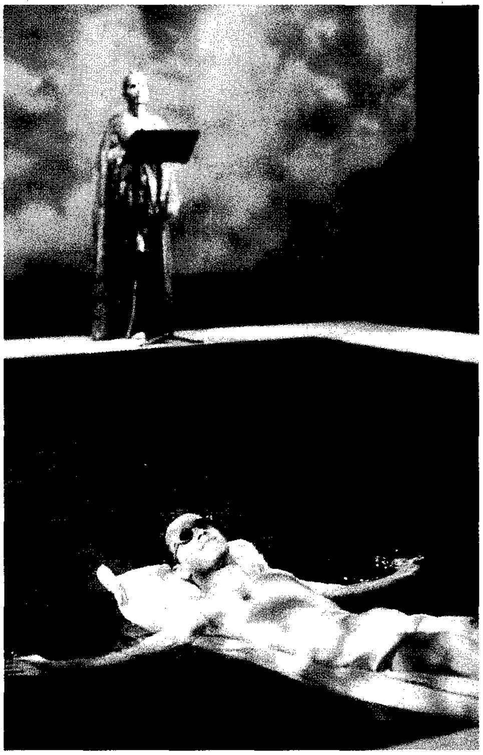
Love
David S. Rosenthal, the co-creator and co-producer of *Ellen* and the creator of *The Arsenio Hall Show*, presents his first play, which focuses on the television writer's all-consuming desire to bed the fashion model Heidi Klum. Dan Fields directs. $35. Mon.–Thurs. at 8, Fri. and Sat. at 7 and 10. In previews for a 9/13 opening. • East 13th Street Theater, 136 E. 13th St. (212-307-4100).

Metamorphoses
Mary Zimmerman uses a 27-foot-wide pool of water to stage her inventive, Ovid-inspired work, which was a splashing success in earlier Los Angeles and Seattle runs. $35–$55. Tues., Thurs.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. Previews begin 9/19 for a 10/9 opening. • Second Stage Theatre, 307 W. 43rd St. (212-246-4422).

Previews

Elements of Style

The stylish writer-director Mary Zimmerman understands that myths are elemental, articulated in primal tales of fire, air, earth, and water. So she'll be staging her inventive new work **Metamorphoses** (cast, pictured), a piece that combines Ovid's tales of King Midas, Narcissus, and Orpheus and Eurydice, in a 27-foot-wide pool. The production, an ambitious, contemporary take on these legends, made a big splash in earlier Los Angeles and Seattle runs. Previews begin September 19. (See "Off Broadway.")



Reefer Madness
Based on the 1936 marijuana scare film, this budding new musical by Kevin Murphy and Dan Studney stages what happens when a good kid inhales and falls in with some pot-addled communist zombies. Directed by Andy Fickman and choreographed by Paula Abdul, the production won bunches of Los Angeles critics' awards in 1999—plus a *High Times* "Stony" for Theatrical Production of the Year. On the heels of *Bat Boy* and *Urinetown*, this looks to be the stage's next big offbeat hit. $20–$60. Tues.–Sat. at 8, Sat. at 2, Sun. at 3 and 7:30. In previews for a 10/7 opening. • Variety Arts Theatre, 110 Third Ave. (212-239-6200).

Rude Entertainment
Christopher Ashley (*The Rocky Horror Show, The Country Club*) directs three one-act plays by Paul Rudnick (*Jeffrey, The Most Fabulous Story Ever Told*) for the ever-playful Drama Dept. $35. Tues.–Fri. at 8, Sat. at 7 and 10, Sun. at 3 and 7. In previews for a 9/20 opening. • Greenwich House Theatre, 27 Barrow St. (212-239-6200).

The Shape of Things
In one of Off Broadway's most anticipated arrivals, Gretchen Mol, Paul Rudd, Rachel Weisz, and Frederick Weller star in the latest wicked drama by Neil LaBute, the author of *bash* and the filmmaker behind *In the Company of Men* and *Your Friends and Neighbors*. The play tracks an ambitious artist who bends an unwitting museum guard to her peculiar will. $65. Tues.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3. Previews begin 9/20 for a 10/10 opening. • Promenade Theatre, 2162 Broadway, at 76th St. (212-239-6200).

Something Cloudy, Something Clear
Stass Klassen stars in Tennessee Williams's last full-length play, an autobiographical drama concerning the tension between love and lust. Anatole Fourmantchouk directs. $50. Tues.–Sat. at 8, Sat. at 2, Sun. at 3. In previews for a 9/20 opening. • Theatre @ St. Clements, 423 W. 46th St. (212-307-4100).

The Spitfire Grill
Based on Lee David Zlotoff's 1996 film about a young woman who moves to a small Wisconsin town, this new Playwrights Horizons musical by James Valcq and Fred Alley features Liz Callaway, Garrett Long, Mary Gordon Murray, and Steven Pasquale. $50. Tues.–Sat. at 8, Sun. at 7, Sat. and Sun. at 3. In previews for a 10/2 opening. • Duke Theater, 229 W. 42nd St. (212-239-6200).

The Ionesco Festival
How absurd: twenty-nine Off and Off–Off Broadway companies are staging 39 of Eugene Ionesco's plays. Highlights include the Pearl Theater's production of *Exit the King*, Sanctuary Theater's production of *The Picture,* starring Tony Torn, Untitled Theater #61's *Rhinoceros,* and a reading of a new translation of *The Viscount*. Call for schedule and locations. Through 12/1. • (212-387-2043).

Underneath the Lintel
In Glen Berger's new play, subtitled "The Mystery of the Abandoned Trousers," a librarian begins a peculiar investigation after discovering a returned book that is 123 years overdue. $35–$45. Tues.–Sat. at 8, Sat. and Sun. at 3, Sun. at 7. Previews begin 9/18 for a 9/30 opening. • SoHo Playhouse, 15 Vandam St. (212-239-6200).

Unwrap Your Candy
Last year, the playwright successfully adapted his dark play *Quills* into a disturbing motion picture (tagline: "Meet the Marquis de Sade. The pleasure is all his"). Now he's returning to the stage with four short frightening works. $15–$40. Mon.–Sat. at 8, Sat. at 3. Previews begin 9/18 for a 10/8 opening. • Vineyard Theatre, 108 E. 15th St. (212-353-0303).

Now Playing

Bat Boy: The Musical
Boldfaced headlines in the *Weekly World News* declaring the capture of a live bat-child led to the creation of this surprisingly successful, high-flying musical. $20–$55. Tues.–Sat. at 8, Sat. and Sun. at 3, Sun. at 7:30. • Union Square Theatre, 100 E. 17th St. (212-307-4100).

Blue Man Group: Tubes
Smart silliness, with toilet paper, neon-colored paint, cereal, etc. Appropriate for just about everyone—kids, adults, foreigners, haters and lovers of performance art. $55–$65. Tues.–Thurs. at 8, Fri. at 7 and 10, Sat. at 4, 7, and 10, Sun. at 2, 5, and 8. Opened: 11/17/91. • Astor Place Theatre, 434 Lafayette St. (212-254-4370).

De La Guarda
A show that's part carnival, part rock concert, and almost entirely airborne. $20–$50. Tues.–Fri. at 8, Fri. at 10:30, Sat. at 7 and 10, Sun. at 7. • Daryl Roth Theatre, 20 Union Square East, at 15th St. (212-239-6200).

The Donkey Show
A fantastic, loose disco-musical adaptation of *A Midsummer Night's Dream*, with even looser morals. Cable sex icon Robin Byrd hosts on Wednesdays. $39. Wed.–Sat. at 8, Fri. and Sat. at 10:30. • El Flamingo, 547 W. 21st St. (212-307-4100).

Down South
Doug Field's comedy lampoons sixties suburbia. $35. Mon., Wed.–Fri. at 8, Sat. at 7 and 10, Sun. at 7. Through 9/30. • Rattlestick Theatre, 224 Waverly Pl. (212-239-6200).

Eat the Runt
After a successful run downtown last year, Avery Crozier's comedy about arts funding returns with a nifty casting experiment in which any actor may play any role, on any given night. $50. Mon., Wed.–Sun. at 8, Wed. and Sat. at 2. • American Place Theater, 111 W. 46th St. (212-239-6200).

The Fantasticks
The musical perennial that, happily, refuses to go away. $36.50–$39. Tues.–Fri. at 8, Sat. at 3 and 7, Sun. at 3 and 7:30. Opened: 5/3/60. • Sullivan St. Playhouse, 181 Sullivan St. (212-674-3838).

First Love
Playwright Charles Mee (*Big Love, True Love*) collaborates with Mabou Mines' Ruth Maleczech and Frederick Neumann and his daughter, director Erin B. Mee, in an experimental performance about a surprising accident. $45. Tues.–Sat. at 8, Sat. at 2, Sun. at 3 and 7. • New York Theatre Workshop, 79 E. 4th St. (212-239-6200).

Forbidden Broadway 2001: A Spoof Odyssey
Gerard Alessandrini's newest update of his long-running musical spoof. $49.50–$55. Mon., Wed., Fri., and Sat. at 8:15, Sat at 2:30, Sun. at 3:30 and 7:30. • Douglas Fairbanks Theatre, 432 W. 42nd St. (212-239-6200).

Hello Muddah, Hello Fadduh!
A revival of the classic Allan Sherman musical, which tracks a couple's life from summer camp to retirement. $45–$50. Tues.–Sat. at 8, Sat. at 5, Wed. and Sun. at 3. • Triad Theatre, 158 W. 72nd St. (212-239-6200).

I Love You, You're Perfect, Now Change
They're here. They're straight. Get used to it. It's a daring innovation, perhaps, but this musical revue is about what, in the context of most contemporary musicals, seems an amusingly quaint subject these days—heterosexual love. $49.50–$60. Mon., Tues., Fri., and Sat. at 8, Wed. at 2:30, Sun. at 3 and 7:30. Opened: 8/1/96. • Westside Theatre, 407 W. 43rd St. (212-239-6200).

La Lupe: My Life, My Destiny
Carmen Rivera's energetic new musical about the

iconic salsa singer La Lupe tracks the singer's rise and fall. Luis Caballero directs. Performances on Wed. and Thurs. are in English; all others are in Spanish. $40. Tues.–Sat. at 8, Sun. at 6:30, Sat. and Sun. at 2. • Theatre Four, 424 W. 55th St. (212-239-6200).

Love, Janis
An enjoyable new bio-musical based on the book *Love, Janis* by Joplin's sister Laura and performed by a trio of actresses. $35–$75. Tues.–Fri. at 8, Sat. at 7 and 10:30, Sun. at 3 and 7:30. Through 12/31. • Village Theater, 158 Bleecker St. (212-307-4100).

Naked Boys Singing
Just like a regular musical revue, but without pants. $35–$65. Mon., Wed.–Fri., and Sun. at 8, Sat. at 7 and 10, and Sun. at 3. • Actor's Playhouse, 100 Seventh Ave. So. (212-239-6200).

Our Sinatra
Kurt Stamm directs this tribute to Ol' Blue Eyes. $50–$100. Mon.–Wed., Fri., and Sun. at 8, Wed. at 2:30, Sun. at 3. • Reprise Room at Dillon's, 245 W. 54th St. (212-239-6200).

Perfect Crime
The long-running thriller. $35. Mon. and Thurs.–Sat. at 8, Wed. and Sat. at 2, Sun. at 3 and 7. Opened: 4/5/87. • Duffy Theatre, 1553 Broadway, at 46th St. (212-695-3401).

Six Goumbas and a Wannabe
A mob comedy by Vincent Gogliormella. $49.50. Tues.–Sat. at 8, Sat. at 3, Sun. at 3 and 7. • Players Theatre, 115 Macdougal St. (212-239-6200).

Stomp
This loud, aggressive, and energetic show is a boisterous riot of found-object percussion. $29.50–$55. Tues.–Fri. at 8, Sat. at 7 and 10:30, Sun. at 3 and 7. Opened: 2/27/94. • Orpheum, 126 Second Ave. (212-477-2477).

The Syringa Tree
Kate Blumberg plays 28 characters in Pamela Gien's superb solo play about a young girl who tries to come to terms with life in sixties South Africa. It's a surprising and unpredictable, utterly believable and affective tale of family love and loss amid the often reckless violence of apartheid. $49.50. Tues.–Sat. at 8, Sat. at 2, Sun. at 3. • Playhouse 91, 316 E. 91st St. (212-307-4100).

The Irish . . . and How They Got That Way
The Irish Rep revives this winking, amusing history of the Irish in America by the award-winning Irish American novelist and gadabout Frank McCourt (*Angela's Ashes*). Charlotte Moore directs. $35–$40. Tues.–Sat. at 8, Sat. and Sun. at 3. Through 9/23. • Irish Repertory Theatre, 132 W. 22nd St. (212-727-2737).

Tick . . . Tick . . . Boom!
This passionate, semi-autobiographical musical by the late Jonathan Larson (*Rent*) tracks the life of a struggling composer who is about to turn 30. Pulitzer winner David Auburn (*Proof*) provides script consultation; Scott Schwartz (*Bat Boy*) directs. $20–$50. Tues.–Thurs. at 8, Fri. at 7 and 10, Sat. at 8, Sun. at 3 and 7. • Jane Street Theatre, 113 Jane St. (212-239-6200).

Niall Toibín's Revenge Tour
Irish actor Toibin returns with his comic one-man show, as part of the Irish Comedy Festival. $35. Wed.–Sat. at 8, Sun. at 3. Through 9/30. • Irish Arts Center, 553 W. 51st St. (212-581-4125).

Tony 'n' Tina's Wedding
A campy wedding and reception, with Italian buffet, champagne, and wedding cake. Wonderfully tacky—and, with more than 4,000 performances, it's lasted longer than a lot of real marriages. $75–$80. Thurs.–Sun. at 7, Sun. at 2. Opened: 2/6/88. • St. Luke's Church, 308 W. 46th St., and Vinnie Black's Coliseum, Hotel Edison, 221 W. 46th St. (212-239-6200).

The Vagina Monologues
Eve Ensler oral history of a body part stitches together testimony from women from all over the world, from those who have experienced terrible abuse to those who have invented cute nicknames for this play's namesake. What was once Ensler's one-woman show is now performed by trios of actresses. $55. Tues.–Sat. at 8, Sat. at 5, Sun. at 3 and 7:30. • Westside Theatre, 407 W. 43rd St. (212-239-6200).

Off-Off Broadway

3 Sisters Lounge
An adaptation of Chekhov's *Three Sisters* set in a lounge bar, with a D.J. Directed by John Issendorf. $15. Tues.–Sat. at 8. • Center Stage, 48 W. 21st St. (212-696-8936).

Bluebeard and Other Less Grisly Tales of Love
Liza Steinberg, Annie Arnoult Beserra, and Sam Lieb stage a stylish adaptation of a number of fairy tales. $15. Thurs.–Sun. at 8. Through 9/22. • Walker Space, 46 Walker St. (212-358-5834).

The Division of Memory
The life of the African-American biologist Dr. Ernest Everet Just inspires this new work by Clarinda Mac Low, James Hannaham, and Tanya Barfield. $15. Thurs.–Sun. at 7:30. Through 9/23. • P.S. 122, 150 First Ave. (212-477-5288).

The Hat Left Behind/A Howling Wilderness
In Todd Lepre's new drama *The Hat Left Behind*, a young reporter impersonates the son of an elderly woman in order to unearth the strange story of her daughter's disappearance; through 9/22. John Chodes's *A Howling Wilderness* stages the court-martial trial of a Marine accused of war crimes; through 9/30. $10–$15. Call for schedule. • Theatre for the New City, 155 First Ave. (212-254-1109).

Helsinor
The latest play by Todd Alcott, monologuist and *Antz* screenwriter, takes a skewed look at *Hamlet*. James Urbaniak stars. $15. Wed.–Sat. at 8. Through 9/29. • Present Company Theatorium, 198 Stanton St. (212-420-8877).

The Holy Mother Hadley of New York
New Georges opens its tenth season with an inventive new work by Barbara Wiechmann. This drama follows an addled upstate woman who sees the Virgin Mary in her kitchen window. $15. Thurs.–Mon. at 8. Through 9/29. • Ohio Theatre, 66 Wooster St. (212-206-1515).

Homecoming
A new solo show by Lauren Weedman, the newest addition to the cast of *The Daily Show*. She tells the comic story of an adopted teenage girl who seeks out her biological mother and begins to spin out of control. $45. Mon. at 8. • Westside Theatre, 407 W. 43rd St. (212-239-6200).

Long Distance Love
An unusual multimedia production by the all-woman Japanese Yubiwa Hotel Company unites performers in Japan with performers in Brooklyn using Webcast technology. $15. Fri. and Sat. at 1 and midnight. Through 9/22. • Redlab Theater, 100 Water St., Brooklyn (718-797-0046).

The Lowest Show on Earth
A solo show by the hilarious, wicked *Kids in the Hall* vet Scott Thompson hopes to rope in the lowest common denominator. $35–$45. Wed.–Sat. at 8, Sat. at 11, Sun. at 7. Previews begin 9/19 for a 9/25 opening. Through 10/28. • 45 Bleecker Theatre, 45 Bleecker St. (212-307-4100).

Monday Night Magic
Internationally known magicians munch on glass, puncture flailing assistants with swords, steal your watch, yank rabbits from hats, etc., all in an intimate setting. $25–$27.50. Mon. at 8. • Sullivan Street Playhouse, 181 Sullivan St. (212-615-6432).

Mono
An inventive, improvisatory play set in a barlike environment, with a sock puppet. $12. Thurs.–Sat. at 8. • Surf Reality, 172 Allen St. (212-358-3447).

Post-Traumatic Slave Syndrome
As part of the Fractured Atlas residency program, Kamal Sinclair Steele and Universal Arts stage their new play about the psychological legacy of slavery. Obie-winner Robbie McCauley direccts. $20. 9/7–10/7. • Henry St. Settlement Experimental Theater, 466 Grand St. (212-802-9350).

Small Craft Warnings
In this 1972 Tennessee Williams drama, set in Monk's Place, guests at a so-Cal beachfront bar share revealing stories. $15–$40. Wed. at 7, Thurs.–Sat. at 8, Sun. at 3. Through 10/7, 10/26–10/28, 10/31. Call for November schedule. • Jean Cocteau Repertory, 330 Bowery (212-677-0060).

Uppa Creek
Keli Garnett's new play is inspired by the controversial silhouette art works of Kara E. Walker, which frequently depict the illicit relationships between slaves and masters. $10–$12. Thurs.–Sat. at 8. Through 10/6. • Dixon Place at Vineyard 26, 309 E. 26th St. (212-532-1546).

The Voice of the Turtle
Keen Company (*The Good Thief*) revives John Van Druten's 1943 romantic comedy, directed by Carl Forsman. $15. Thurs.–Sat. at 8, Sun. at 2. Through 9/30. • Blue Heron Theatre, 121 E. 24th St. (212-560-7284).

Woman Killer
Set in Brooklyn, Chiori Miyagawa's new drama offers a fresh take on the eighteenth-century Bunraku puppet play *The Woman Killer and the Hell of Oil*. $15. Thurs.–Sun. at 7. Through 9/30. • Here, 145 Sixth Ave., at Dominick St. (212-647-0202).

Previews

Dark Chocolate

Last year, Doug Wright successfully adapted his dark play *Quills* into a disturbing motion picture (tagline: "Meet the Marquis de Sade. The pleasure is all his"). Now he's returning to the stage with **Unwrap Your Candy** (pictured, from left, Reg Rogers, Michi Barall, Henry Stram, Leslie Lyles, and Darren Pettie), a collection of four short sinister works that by turns take on parents, children, secretive friends, and—worst of all—theatergoers. Previews begin September 18. (See "Off Broadway.")

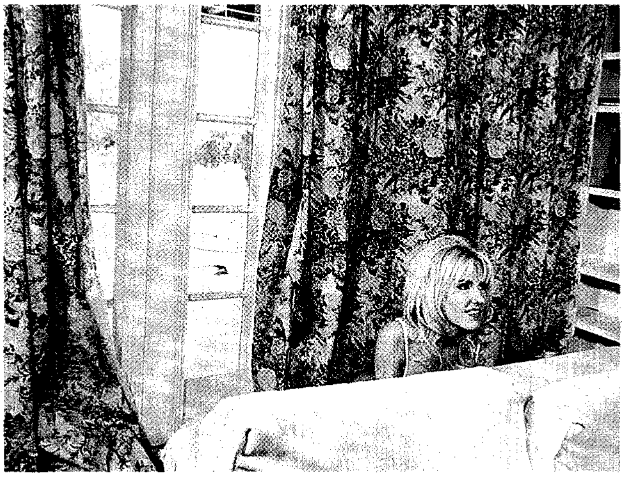
Photograph by Carol Rosegg.

Edited by Edith Newhall

Photography

Valley of the Dolls and Guys

Larry Sultan isn't the only photographer who's poked around porno sets—David Strick, Jeff Burton, and Ken Probst have been there, done that. But Sultan's take on suburban Los Angeles offers something a little different: a detached look at the workaday aspect of the business (pictured, *Tashia's 3rd Film,* 1999). The views may actually be creepier than the real thing—those idle moments in ordinary Valley houses when nothing is really what it seems. At Janet Borden, 560 Broadway, at Prince Street; through October 13.



Photograph courtesy of the Janet Borden Gallery.

Galleries

Solos

Madison Avenue and Vicinity

Theodore Brauner
A two-gallery exhibition of the Surrealist's photographic works from the series "Solarfixes," of abstract images made without a camera or darkroom, and "Masks," which depict found anthropomorphisms; through 11/3. • Ubu, 16 E. 78th St. (212-794-4444) and Gat, 1100 Madison Ave. (212-327-0441).

Susan Crile
New paintings that depict segments of architectural motifs from Italian Romanesque basilicas; through 10/6. • Graham, 1014 Madison Ave. (212-535-5767).

Kojo Griffin
Painted panels and works on paper that depict a recurring cast of fairy-tale-type characters; through 10/13. • Mitchell-Innes & Nash, 1018 Madison Ave. (212-744-7400).

Roy Lichtenstein
Prints by the Pop artist that were published by Leo Castelli Gallery in the sixties; through 11/10. • Castelli, 59 E. 79th St. (212-249-4470).

Christina Ramberg
A survey of paintings and drawings from the late sixties to the late eighties by the influential Chicago artist (1946–1995) known for her images exploring the female body, gender confusion, fetishism, and bondage; through 10/13. • Baumgold, 74 E. 79th St. (212-861-7338).

Robert Therrien
New sculpture, large-scale drawings, and paintings on paper; 9/20–10/27. • Gagosian, 980 Madison Ave. (212-744-2313).

57th Street Area

Leda Catunda
Paintings that combine commercial plastics and patterned fabrics; through 10/20. • Barquet, 41 E. 57th St. (212-644-9090).

Benjamin Edwards
Paintings that are based on the artist's road trips and depict massive conglomerations of convenience stores, fast-food restaurants, and gas stations; through 10/6. • Artemis • Greenberg Van Doren, 730 Fifth Ave. (212-445-0444).

Philip Guston
76 satirical drawings of Richard Nixon made by the artist in 1971 and on public view for the first time; through 10/6. • McKee, 745 Fifth Ave. (212-688-5951).

Tsugio Hattori
A retrospective of abstract paintings by the Japanese artist (1951–1998); through 10/27. • Reece, 24 W. 57th St. (212-333-5830).

Al Held
Black-and-white paintings of arrangements of geometric shapes; through 10/13. • Ameringer Howard, 41 E. 57th St. (212-935-1110).

Sharon Horvath/Avigail Schimmel
New small- and large-scale paintings with collage elements/Photographs of Montauk and Tel Aviv beaches, the Hudson River, and Puerto Rico. Through 10/6. • De Nagy, 724 Fifth Ave. (212-262-5050).

Holly Lane
Recent paintings with ecological and feminist themes, set in frames carved by the artist; through 10/6. • Schmidt • Bingham, 41 E. 57th St. (212-888-1122).

Tim Litzmann
Luminous monochromatic paintings; through 10/20. • Boone, 745 Fifth Ave. (212-752-2929).

DeLoss McGraw
Paintings that were created as illustrations for the new edition of *Alice in Wonderland*, published by Harper Collins; through 10/13. • Haime, 41 E. 57th St. (212-888-3550).

Tom Otterness
New wood and bronze sculptures based on simple geometric shapes; 9/20–10/20. • Marlborough, 40 W. 57th St. (212-541-4900).

Gerhard Richter
Thirty-seven abstract and realist paintings dating from 1996 to the present; through 10/27. • Goodman, 24 W. 57th St. (212-977-7160).

Stephanie Rowden
An installation of objects and sound that evokes a folk tale; through 10/6. • Littlejohn, 41 E. 57th St. (212-980-2323).

John Sloan
A selection of portraits and self-portraits by the American painter (1871–1951) who was a member of The Eight and is best known for his urban scenes; through 10/27. • Kraushaar, 724 Fifth Ave. (212-307-5730).

Dorothea Tanning
Collages, drawings, watercolors, and a soft sculpture that depict images and forms relating to the human figure; through 10/13. • Zabriskie, 41 E. 57th St. (212-752-1223).

Alma Thomas
Large-scale abstract paintings from the seventies composed of rhythmic marks of color; through 11/3. • Rosenfeld, 24 W. 57th St. (212-247-0082).

Guy C. Wiggins
Paintings of New York City scenes and of landscapes around Lyme, Connecticut; through 12/28. • Whalen, 24 W. 57th St. (212-397-9700).

Jack Youngerman
Recent painted wood reliefs that suggest abstract forms in nature; through 10/20. • Washburn, 20 W. 57th St. (212-397-6780).

SoHo and TriBeCa

Bill Beckley
Recent large-scale color photographs; through 10/10. • Shafrazi, 119 Wooster St. (212-274-9300).

John Cage
Graphic works made between 1978 and 1992; through 10/27. • Roeder, 545 Broadway (212-925-6098).

Paul Chojnowski
Images of nocturnal city scenes that the artist creates through the use of water and a blowtorch; through 10/13. • Bridgewater/Lustberg & Blumenfeld, 560 Broadway (212-941-6355).

Bruce Conner
Wood engraving collages begun in 1959 that the artist originally attributed to Dennis Hopper, plus etchings from the sixties that were based on those works; through 10/27. • Inglett, 100 Wooster St. (212-343-0573).

Daisy Craddock
Landscape paintings distilling the artist's recent travels to the Deep South, where she grew up; through 11/3. • Pelavin, 13 Jay St. (212-925-9424).

Nicola De Maria
A new site-specific wall painting and smaller paintings from the eighties by the Italian artist known for seductive use of color; through 10/13. • Sperone Westwater, 121 Greene St. (212-431-3685).

Michel François
Sculpture, photographs, and a video installation; through 10/13. • Marcus, 578 Broadway (212-226-3200).

Anya Gallaccio
Sculptures of organic objects, among them a life-size bronze tree covered with red ceramic apples and a group of bronze potatoes; through 10/20. • Lehmann Maupin, 39 Greene St. (212-965-0753).

Cheryl Goldsleger
Encaustic paintings of maze formations; through 10/12. • Rosenberg + Kaufman, 115 Wooster St. (212-431-4838).

Michelle Lopez/Ravinder Reddy
Leather sculptures produced in collaboration with the Fondazione Nicola Trussardi/Figurative sculptures

Ground Rules

Galleries are generally open Tuesday through Saturday, from between 10 and 11 to between 5 and 6.

that fuse the Hindu sculptural tradition with a Pop sensibility. Through 10/27. • Deitch Projects, 76 Grand St. (212-343-7300).

Jennifer Monick
Photographs, process-oriented paper works, and sculpture; through 10/20. • Kent, 67 Prince St. (212-966-4500).

Elsa Mora
Mixed-media paintings on the theme of human existence; through 10/20. • Kind, 136 Greene St. (212-925-1200).

Peter Plagens
Recent abstract paintings on paper; through 10/2. • Hoffman, 429 W. Broadway (212-966-6676).

Melissa Polhamus
Large-scale watercolors of labyrinthine compositions of figures and creatures; through 10/6. • Ross, 568 Broadway (212-343-2161).

Rebecca Purdum
New abstract paintings; through 10/20. • Tilton/Kustera, 49 Greene St. (212-941-1775).

Walter Redinger
Recent large-scale biomorphic sculptures; through 10/6. • Algus, 25 Thompson St. (212-966-1758).

Keith Sonnier
Six pieces made between 1990 and 1997 that use copper wires to "capture" electricity; 9/20–11/28. • Location One, 26 Greene St. (212-334-3347).

Kathleen Spicer
Painted wood wall sculptures inspired by botanical forms and colors; through 10/2. • Kelly, 591 Broadway (212-226-1660).

Chelsea

Charles Arnoldi/Marsha Burns
Recent paintings/Images from the photographer's travels. Through 10/13. • Cowles, 537 W. 24th St. (212-925-3500).

Rina Banerjee/Nina Katchadourian
Phantasmal Pharmacopia, installations that take a skeptical view of the pursuit of medicinal cures/Digital prints and an ongoing slides show of the artist's arrangements of books; through 10/13. • Debs, 525 W. 26th St. (212-643-2070).

Hovey Brock
Watercolors of pulsating arabesque forms painted on wood panels; through 10/6. • Coploff, 508 W. 26th St. (212-741-1149).

Tania Bruguera
A video installation that is the artist's response to *La Isla En Peso*, a 1943 poem by Virgilio Pinera that tells the events of a single day in Cuba; through 10/20. • LiebmanMagnan, 552 W. 24th St. (212-255-3225).

Sandro Cinto
An installation of photographs, sculpture, and drawings that transforms the gallery into a surreal landscape; through 10/13. • Bonakdar, 521 W. 21st St. (212-414-4144).

Burgoyne Diller
Drawings and collages made between 1960 and 1963, a period when the artist was working within the parameters of geometric abstraction while developing a highly subjective, personal style; through 10/13. • Cooper, 534 W. 21st St. (212-255-1105).

Toc Fetch
Large narrative drawings by a comic-book artist that tell the story of River Finnegan, a woman in her forties coming to terms with her soul, personified as a wolf; through 10/13. • Ricco/Maresca, 529 W. 20th St. (212-627-4819).

Rodney Graham
Phonokinetoscope, a film installation inspired by Thomas Edison's invention of the kinetophonograph; through 10/27. • 303, 525 W. 22nd St. (212-255-1121).

Grace Hartigan
Paintings from the past five decades by this artist who began her career in the fifties as an Abstract Expressionist; through 10/13. • ACA, 529 W. 20th St. (212-206-8080).

Ryan Humphrey
Cinematic installations utilizing soundtracks and disparate objects such as *Star Wars* action figures, skateboard ramps, and an actual car; through 10/14. • Golden, 526 W. 26th St. (212-727-8304).

Jay Kelly
Postcard-size pastel drawings of geometric shapes; through 10/20. • Kempner, 501 W. 23rd St. (212-206-6872).

Jenifer Kobylarz/David Jelinek
New paintings of organic shapes in puzzlelike compositions/Sculptures that riff on the conventions of modern sculpture, constructed from cut and twisted wire coat hangers. Through 10/13. • Thorp, 210 Eleventh Ave. (212-691-6565).

David Korty
Paintings that capture artificial nature in urban settings; through 10/13. • Greene Naftali, 526 W. 26th St. (212-463-7770).

Lisa Sigal
New paintings that mix dream imagery and landscape, bold gestures, and the colors and compositions of Indian miniatures; through 10/13. • Taylor, 535 W. 22nd St. (646-230-0992).

Ree Morton
Drawings and paintings laden with puns and references that were made by the artist (1936–1977) between 1974 and 1976 when she was teaching in Bozeman, Montana; through 10/13. • Alexander and Bonin, 132 Tenth Ave. (212-367-7474).

Tom Otterness
New figurative sculptures featuring the artist's classic rotund shapes; 9/20–10/20. • Marlborough Chelsea, 211 W. 19th St. (212-463-8634).

Joe Scanlan
The latest model of *Scanlan*, an eponymous shelving unit the artist has been designing and and distributing since 1989; through 10/6. • D'Amelio Terras, 525 W. 22nd St. (212-352-9460).

Gary Simmons
New sculpture and drawings that use the imagery and language of the hillbilly moonshine trade during the Prohibition era; through 10/20. • Metro Pictures, 519 W. 24th St. (212-206-7100).

Lorna Simpson
A new single-channel video projection and photographic works; through 10/20. • Kelly, 528 W. 29th St. (212-239-1181).

Buzz Spector
Large-format Polaroids of the artist's personal library and postcard works in which he paints watercolor silhouettes of books on gridded arrangements of antique postcards; through 10/27. • Cristinerose, 529 W. 20th St. (212-206-0297).

Kara Walker
New light-projection and wall-installation works on themes of gender and race; through 10/13. • Sikkema, 530 W. 22nd St. (212-929-2262).

Peter Wegner
Paintings that appear to be monochrome fields divid-

Installation

Discomfiting Panes

Many people riding the escalator to MOMA's second floor are unaware that the work they've come to see, Danish artist **Olafur Eliasson**'s *Seeing Yourself Sensing* (2001)—the latest offering from the museum's ongoing "Projects" series—is staring them right in the face. "Some people, when they see it and realize it's art, feel very self-conscious," says Eliasson of the panes of striped pellucid and mirrored glass fitted into the museum's existing window frames, which overlook the currently under-construction Abby Aldrich Rockefeller Sculpture Garden. Eliasson's approach to potential viewers is a uniquely subtle one—the polar opposite, some might say, of its sponsor and other major museums, which ply their audiences with Acoustiguides and other art-made-easy tools. In *Seeing Yourself Sensing*, as in all of his installations, Eliasson is not only encouraging viewers to experience his work on their own terms but to complete the piece. "I obviously believe that by being there we create the object—or we create our surroundings and our surroundings create us." And Eliasson worked hard to make viewers see themselves—and the torn-up garden outside. "I tried many thicknesses for the stripe, and this was the most annoying—an architect would have made the strips an inch wide, because that is very pleasant." E.N.

Photograph by Roxana Marcoci.

ed by bands of white but on closer inspection are renditions of closely hued paint "chips," enlarged and organized into a grid; through 10/20. • Boone, 541 W. 24th St. (212-752-2929).

Yek/Tim Bavington
Minimal, atmospheric paintings on concave supports/Horizontal paintings that depict complex arrangements of airbrushed vertical stripes and blurred bars that appear to pulsate. Through 10/13. • Feigen, 535 W. 20th St. (212-929-0500).

Group Shows

Madison Avenue and Vicinity

CDS
"Arte del Rio de la Plata," works by Aizenberg, Fontana, Michel, Silva; through 11/30. • 76 E. 79 St. (212-772-9555).

China Institute
"Exquisite Moments: West Lake and Southern Song Art." More than 60 works by Chinese artists of the Southern Song era (1127–1279), including painted circle fans, handscrolls, and ceramics; through 12/9. • 125 E. 65th St. (212-744-8181).

Roth Horowitz
"The Book of 101 Books: Seminal Photographic Books of the Twentieth Century," a selection of books from the book, *The Book of 101 Books*; through 11/3. • 160A E. 70th St. (212-717-9067).

Zoubok
"All That Glitters," works by Cleveland, Payne, Torreano, Wilson, Zwillinger, others; through 10/13. • 1014 Madison Ave. (212-879-5858).

57th Street Area

St. Etienne
"The Black-And-White Show," expressionist prints by Klinger, Kokoschka, Kollwitz, Moderson-Becker, others; 9/20–11/10. • 24 W. 57th St. (212-245-6734).

UBS PaineWebber
"Expanding on a Legacy: American Art from the Montclair Art Museum," American and Native American works from the museum's collection; 9/20–11/30. • 1285 Avenue of the Americas (212-713-2885).

SoHo and TriBeCa

Artists Space
"Purloined," works by Calle, Freedland, Hwang, Lee, Overfelt, Wallinger, Wesley; through 10/13. • 38 Greene St. (212-226-3970).

Exit Art
"Spunky," works by Ackerman, Bramblett, D'Aquino, Landau, Martinez, Sandberg, Tommerup, others; through 10/27. • 548 Broadway (212-966-7745).

Chelsea

Art Resources Transfer
Works by Cesarco, Endriss, Gerschner, Keister, Miller; through 10/7. • 210 Eleventh Ave. (212-691-5956).

Feature
Paintings by Brown; vacuum-form wall panels by Isermann; cut-paper collages by Silverman; through 10/6. • 530 W. 25th St. (212-675-7772).

Mansion
"Not a. Lear," paintings and drawings by Amanda Lear and by artists who were asked to muse on the life of the television host, a former model and Salvador Dali consort; through 10/20. • 504 W. 22nd St. (212-505-9577).

Marvelli
"Negative Spaces," drawings, photographs, and collages by Bellmer, Bourgeois, Giacometti, Gober, Herrera, Horn, Morandi; through 11/3. • 526 W. 26th St. (212-627-3363).

Scott
"QCNY2001," abstract paintings and sculpture by seven contemporary artists; through 10/6. • 529 W. 20th St. (646-486-7004).

Snyder
"Abstract Expressionism–Expanding the Canon," works by more than 30 artists, among them Bluhm, Cavallon, Embry, Hartigan, Resnick, Seliger; through 10/25. • 601 W. 29th St. (212-871-1077).

White Box
"Prodigal Prodigy," works by Alvi, Raeven, Speakman, Williams; through 10/13. • 525 W. 26th St. (212-714-2347).

Photography

Andrea Robbins and Max Becher
Recent collaborative photographs taken in three culturally disparate communities in the Dominican Republic and works from earlier series; through 10/6. • Tonkonow, 535 W. 22nd St. (212-255-8450), and Sonnabend, 536 W. 22nd St. (212-627-1018).

Guy Bourdin
Fashion images by this photographer whose work first appeared in *French Vogue* in 1955; through 10/20. • Pace/MacGill, 32 E. 57th St. (212-759-7999).

Jeff Brouws
Photographs of old-fashioned amusement parks and carnivals; through 10/20. • Mann, 210 Eleventh Ave. (212-989-7600).

Mark Cohen
Vintage photographs that were taken in the seventies in Wilkes-Barre, Pennsylvania, and exhibited at the Light Gallery and the Museum of Modern Art; through 11/10. • Silverstein, 504 W. 22nd St. (212-627-3930).

Paul D'Amato
Photographs of people caught in moments of uninhibited expression; through 10/13. • Milo, 552 W. 24th St. (212-414-0370).

De Lellis
Images of world capitals by Amorati, Finocchiaro, Zovetti, and other Italian post-war photographers; through 10/6. • 47 E. 68th St. (212-327-1482).

Carlos Diaz
Photographic collages that mix the artist's black-and-white photographs of Coney Island with steel-plate engravings taken from nineteenth-century patent and engineering journals; through 10/13. • Morthland, 225 Tenth Ave. (212-242-7767).

Philip-Lorca diCorcia
New color photographs shot in Times Square, each one depicting an unstaged image of an unsuspecting passerby; through 10/13. • PaceWildenstein, 534 W. 25th St. (212-421-3292).

Larry Fink/Lisette Model
Photographs celebrating the reissue of the 1984 monograph, *Social Graces*/Portraits. Through 10/13. • Richardson, 535 W. 22nd St. (646-230-9610).

Paul Fusco
Color photographs of crowds watching Robert F. Kennedy's funeral train as it traveled from New York to Washington, D.C., in 1968; through 10/13. • Benrubi, 52 E. 76th St. (212-517-3766).

Luigi Ghirri
Color photographs taken between 1970 and 1980 by the Italian photographer (1943–1992) known for his poetic observations of contemporary Italian culture; through 10/20. • Saul, 535 W. 22nd St. (212-627-2410).

Helen Levitt/Vincenzo Castella
Twenty-five rarely seen black-and-white and color prints selected by the photographer herself/Large-scale color photographs that investigate the commonalities and differences between cities in the Western world. Through 10/13. • Miller, 20 W. 57th St. (212-397-3930).

Amanda Means
Hand-printed and unique Polaroid images of ordinary light bulbs, by this artist who is known for her printing of others' work, such as Robert Mapplethorpe's oversized prints of the late eighties and early nineties; through 10/13. • Ricco/Maresca, 529 W. 20th St. (212-627-4819).

Sheila Metzner
Classic and recent photographs of flowers and nudes, and fashion work; through 10/30. • Stevenson, 338 W. 23rd St. (212-352-0070).

Sarah Rossiter
New photographs taken by the artist of herself in natural environments; through 10/20. • Erben, 516 W. 20th St. (212-645-8701).

Thomas Ruff
New large-scale chromogenic photographs; through 10/13. • Zwirner, 43 Greene St. (212-966-9074).

John Schabel
New black-and-white images of people taking photographs in public places at night; through 10/6. • Morris, 465 W. 23rd St. (212-727-2752).

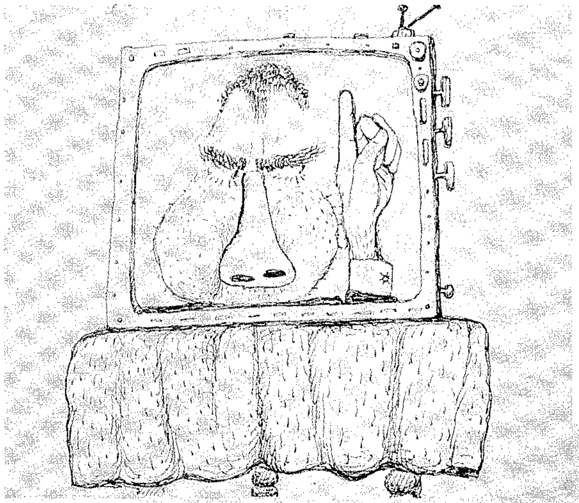
Larry Sultan
Photographs of suburban settings for porno movies filmed in the outlying communities of Los Angeles; through 10/13. • Borden, 560 Broadway (212-431-0166).

Throckmorton
Photographs from the late-nineteenth and early-twentieth centuries of ancient Mayan sites by Maler, Charnay, Maudslay; through 9/19. • 153 E. 61st St. (212-223-1059).

Linda Van Boven
Aluminum-mounted photographs of sequential images; through 10/6. • Lynch, 147 W. 29th St. (212-967-7584).

On View

Tricky Pick



Artists and writers have often admired the paintings **Philip Guston** made during the last decade of his life, those crudely rendered, cartoony images of himself sleeping and smoking, of his studio, of shoe soles piled up like cordwood, and of menacing hooded figures. What fans may not know, however, are Guston's satirical—and prescient—drawings of Richard Nixon (pictured, *Poor Richard*) made by the artist in 1971, well before Watergate, and only now being publicly exhibited. All 74 caricatures can finally be savored together at McKee Gallery (745 Fifth Avenue, at 57th Street; through October 6) and in Debra Bricker Balken's new book, *Philip Guston's "Poor Richard"* (University of Chicago Press; $40).

Photograph courtesy of the David McKee Gallery.

Wessel + O'Connor
Photographic portraits of the celebrated and not-so-famous by Anderson & Low, Beard, Cratsley, Flynt, Horst, Lynes, Mapplethorpe, others; through 10/7. • 242 W. 26th St. (212-242-8811).

Heidi Zumbrun
Portraits of stuffed animals mauled by the artist's dog; through 10/27. • Meyerowitz, 580 Broadway (212-625-3434).

Museums

American Craft Museum
"Objects for Use: Handmade by Design." Functional works by 25 artists, among them Aroner, Hotchkiss, McKie, Rice, Teraki, Walden; through 1/6/02. • "Mikromegas." Whimsical stickpins by well-known jewelry designers; through 1/6/02. • 40 W. 53rd St. (212-956-3535), Tues., Wed., Fri., Sat., and Sun. 10-6, Thurs. 10-8 (pay what you wish 6-8); $7.50, $4 students and seniors.

American Museum of Natural History
"Meeting God: Elements of Hindu Devotion." A portrait of Hinduism in photographs, devotional objects, and video-portraits; through 2/24. • "The Genomic Revolution." An exhibition examining developments in this key field of molecular biology through hands-on models, interactive stations, videos, films, and polling stations; through 1/1. • Central Park West at 79th St. (212-769-5100); Sun.-Thurs. 10-5:45, Fri. and Sat. 10-8:45; $10 suggested contribution, $7.50 students and seniors, $6 children.

Bronx Museum of the Arts
"Artist in the Marketplace: Twenty-First Annual Exhibition"; through 10/14. • "(un)Shop: An Installation by Lisa Levy"; through 10/14. • 1040 Grand Concourse, Bronx (718-681-6000), Wed. 12-9, Thurs.-Sun. 12-6; $3, $2 students and seniors, Wed. free.

Brooklyn Museum of Art
"Wit & Wine: A New Look at Ancient Iranian Ceramics From the Arthur M. Sackler Foundation." Forty-five vessels that illustrate the 5,000-year ceramic tradition that flourished in pre-Islamic Iran until 100 B.C.E.; through 12/30. • "My Reality: Contemporary Art and the Culture of Japanese Animation." Works whose visual characteristics and themes resemble those found in Japanese animation (*anime*) and comic books (*manga*); through 10/7. • 200 Eastern Pkwy., Brooklyn (718-638-5000), Wed.-Fri. 10-5, Sat. 11-6 (till 11 P.M. on the first Sat. of every month), Sun. 11-6; $4, $2 students and seniors.

Cooper-Hewitt, National Design Museum, Smithsonian Institution
"Glass of the Avant-Garde: From Vienna Secession to Bauhaus." The first public exhibition of the Torsten Bröhan Collection from the Museo Nacional de Artes Decorativas in Madrid, Spain, featuring glass works by the master glass house Lötz Witwe; by Secessionist and Wiener Werkstätte designers such as Josef Hoffmann, Koloman Moser, and Dagobert Peche, and by Wilhelm Wagenfeld and other Bauhaus designers; through 2/24/02. • "Rooms With a View: Landscape and Wallpaper." Selections of wallcoverings from the museum's collection that reveal changing attitudes toward nature; through 10/14. • 2 E. 91st St. (212-849-8300), Wed.-Sat. 10-5, Sun. 12-5, Tues. 10-9 (5-9, free admission); $8, $3 students and seniors.

Dahesh Museum of Art
"Telling Tales I: Classical Images From the Dahesh Museum of Art." Paintings, drawings, lithographs, and sculptures from the museum's permanent collection, including works by Alma Tadema, Bouguereau, Gérôme, Leighton, others; through 9/29. • 601 Fifth Ave., at 49th St. (212-759-0606), Tues.-Sat. 11-6; free.

Dia Center for the Arts
"Alfred Jensen: *Concordance*." Key paintings by the Guatemalan-born Danish artist, including his final artistic statement, *Great Pyramid*, which is on public exhibition for the first time; 9/20–6/16/02. • "Jorge Pardo and Gilberto Zorio: *Reverb*." The former's redesign of Dia's bookshop, lobby, and gallery and the latter's *Microfonia*, a sound work first created in 1969; through 6/16/02. • "Diana Thater: *Knots + Surfaces*." An environment of layered video projections and clustered monitors that interacts with the open space of Dia's third-floor gallery; through 6/16/02. • 548 W. 22nd St. (212-989-5566), Wed.-Sun. 12-6; $6, $3 students and seniors.

Drawing Center
"12 Views." Drawings and site-specific installations by twelve artists from the United States and abroad; through 10/20. • 35 Wooster St. (212-219-2166), Tues.-Fri. 10-6, Sat. 11-6; donation suggested.

Frick Collection
"A Brush With Nature: The Gere Collection of Landscape Oil Sketches." Eighteenth- and nineteenth-century *plein-air* sketches by Boldini, Corot, Degas, Jones, others; through 11/12. • "Six Paintings From the Former Collection of Mr. and Mrs. John Hay Whitney on Loan From the Greentree Foundation." Paintings by Degas, Manet, Picasso, and Redon; through 4/30/02. • 1 E. 70th St. (212-288-0700); Tues.-Sat. 10-6, Sun. 1-6; $10, $5 students and seniors; children under 10 not admitted.

Grey Art Gallery
"Shifting Tides: Cuban Photography After the Revolution." Approximately 100 photographic prints and mixed-media works by photographers working in Cuba over the past 40 years; through 10/27. • 100 Washington Square East (212-998-6780), Tues., Thurs., Fri. 11-6, Wed. 11-8, Sat. 11-5; $2.50 suggested donation.

Solomon R. Guggenheim Museum
"American Art: The Fifties and Sixties." Selections from the museum's permanent collection, including works by Chamberlain, Dine, Frankenthaler, Pollock, others; through 10/24. • "Cubism and the Materiality of Space." Works by Braque, Gleizes, Gris, Leger, Picasso, and others; through 10/24. • 1071 Fifth Ave., at 88th St. (212-423-3500), Sun.-Wed. 9-6, Fri. and Sat. 9-8 (Fri. 6-8, pay what you wish), closed Thurs.; $12, $8 students and seniors.

Guggenheim Museum SoHo
"Sugimoto: Portraits." New photographs by the renowned Japanese artist Hiroshi Sugimoto; through 11/10. • 575 Broadway, at Prince St. (212-423-3500), Thurs.-Mon. 11-6; $5, $3 students and seniors, free under 12.

Jewish Museum
"Ben Katchor: Picture-Stories." The first museum exhibition devoted to the illustrations, graphic novels, and set designs of the creator of "Julius Knipl, Real Estate Photographer" and the comic-strip novel, *The Jew of New York*; through 2/10. • "Doug and Mike Starn: Rampart's Café." A multimedia installation with sound that evokes everyday life in Jerusalem; through 2/10. • "Arnold Dreyblatt: Re-Collection Mechanism." A multimedia environment of projected and recited text taken from *Who's Who in Central and Eastern Europe*; through 2/10. • "Marc Chagall: Early Works From Russian Collections." Paintings, drawings, and theater murals created by Chagall in Russia between 1908 and 1920, and paintings by Yehuda Pen, Chagall's first teacher; through 10/14. • "Camels and Caravans: Daily Life in Ancient Israel." An exhibit designed for children between the ages of 4 and 10 that takes them on a journey to a Jerusalem home and marketplace two thousand years ago; through 6/30/03. • 1109 Fifth Ave., at 92nd St. (212-423-3200), Mon., Wed., Thurs. 11-5:45; Tues. 11-8 (Tues. after 5, $2 for Chagall exhibition, pay what you wish for other exhibitions), Sun. 10-5:45; $8 ($10 for Chagall exhibition), $5.50 students and seniors.

Metropolitan Museum of Art
"Pieter Bruegel the Elder, Drawings and Prints." 52 of the Netherlandish painter's 61 extant drawings accompanied by a selection of his prints, and a selection of drawings that were once attributed to Bruegel; 9/25–12/2. • "Courtly Radiance: Metalwork from Islamic India." Examples of sixteenth- and seventeenth-century metal vessels created for daily or ceremonial use; 9/25–3/24/02. • "Along the Nile: Early Photographs of Egypt." Some of the earliest camera images of Egypt's landscapes, inhabitants, and monuments; through 12/20. • "The Pharaoh's Photographer: Harry Burton, Tutankhamun, and the Metropolitan's Egyptian Expedition." Photographs taken between 1906 and 1939 by members of the Metropolitan Museum's Egyptian Expedition, the majority of which were taken by Harry Burton, the outstanding archeological photographer of his day; through 12/30. • "Caspar David Friedrich: Moonwatchers." An exhibition featuring the German Romantic painter's *Two Men Contemplating the Moon*, from the museum's collection, and its two variants, on loan from Dresden and Berlin; through 11/11. • "Dress Rehearsal: Origins of the Costume Institute." A selection from the former Museum of Costume Art, including early folk costumes, historic fashions, and twentieth-century haute couture; through 10/28. • "A Century of Design, Part IV: 1975–2000." Objects by Tadao Ando, Sir Norman Foster, Frank Gehry, Ettore Sottsass, Robert Venturi, and others; through 1/6/02. • "Terry Winters: Printed Works." More than 80 prints from the museum's collection; through 9/30. • "Joel Shapiro on the Roof." Five large cast-bronze and painted cast-aluminum sculptures by the American artist; through 11/30. • 1000 Fifth Ave., at 82nd St. (212-879-5500); Tues.-Thurs. and Sun. 9:30-5:30, Fri. and Sat. 9:30-9; $10 contribution, $5 students and seniors. The Cloisters, Fort Tryon Park (212-923-3700); Tues.-Sun. 9:30-4:45 (closes at 5:15 between April and September); $10, $5 students and seniors.

Morgan Library
"Views of Yellowstone: William Henry Jackson Photographs From the Gilder Lehrman Collection." Photographs taken of the Yellowstone region in 1872, the year before it became the first national park in the United States; through 1/20/02. • "Oscar Wilde: A Life in Six Acts." The life of the celebrated writer (1854–1900) as told through his books, manuscripts, portraits, letters, drawings, photographs, and ephemera; through 1/13/02. • 29 E. 36th St. (212-685-0008), Tues.-Thurs. 10:30-5, Fri. 10:30-8, Sat. 10:30-6, Sun. 12-6; $8, $6 students and seniors.

Museum of Modern Art
"Projects 73: Olafur Eliasson—Seeing yourself sensing." An installation that transforms the windows of the museum's Garden Hall into a work of art designed to alter viewers' perceptions; through 5/21/02. • "Collection Highlights." A selection of modern masterpieces from the museum's permanent collection, including works by Brancusi, Cézanne, Picasso, Pollock, and others; through 5/30/02. • 11 W. 53rd St. (212-708-9480); Sat.-Tues., Thurs. 10:30-5:45, Fri. 10:30-8:15 (4:30-8:15 pay what you wish), closed Wed.; $10, $6.50 students and seniors.

Museum of the City of New York
"The Children's Village: A Legacy of Caring." An exhibition celebrating the past, present, and future of residential treatment center that was founded in New York in 1851 and originally called the New York Juvenile Asylum; through 1/20/02. • "Lost New York in Old Postcards." Over 170 hand-colored postcards documenting city life from the turn of the century to the mid-fifties; through 11/25. • 1220 Fifth Ave., at 103rd St. (212-534-1672), Wed.-Sat. 10-5, Sun. 1-5; $5 suggested contribution, $4 students and seniors.

Museum of the Fashion Institute of Technology
"Robert Schecter: Recent Work." Painted aluminum sculptures by an F.I.T. professor of fine arts; through 9/29. • Seventh Ave. at 27th St. (212-217-7642), Tues.-Fri. noon-8, Sat. 10-5; free.

National Academy of Design
"Louis Michel Eilshemius (1864–1941): An Independent Spirit." The first comprehensive exhibition of the American artist's work in more than 20 years; 9/19–12/30. • "Red Grooms: Selections From the Graphic Work." A survey of prints by this artist known for his exuberant three-dimensional environments; through 11/11. • 1083 Fifth Ave. (212-369-4880), Wed., Thurs. noon-5, Fri. 10-6, Sat. and Sun. 10-5; $8; $4.50.

New-York Historical Society
"Flophouse: Life on the Bowery." An exploration of the history of New York's legendary down-and-out Bowery dwellers, including a free audio tour and a re-creation of a flophouse cubicle; through 11/4. • 2 W. 77th St. (212-873-3400); Tues.-Sun. 11-5; $5, $3 seniors and children.

P.S. 1 Contemporary Art Center
"Uniform: Order and Disorder." A look at the way military wear has infiltrated fashion and contemporary art, with works by 33 artists and 31 designers; through 9/23. • "Buzz Club: News From Japan." Works by more than 100 Japanese artists, commercial designers, and others who use technology-based techniques and strategies to approach traditional artistic disciplines; through 9/30. • "Kim Sooja: A Needle Woman." Video works in which the artist appears motionless as she observes her surroundings; through September. • "Ashkan Sahihi: The Drug Series." Large-scale

photographs that document the experience of taking controlled substances; through September. • 22-25 Jackson Ave., at 46th Ave., Long Island City (718-784-2084), Wed.-Sun. noon-6; $5 suggested donation.

Queens Museum of Art
"Old Skool, New Skool, True Skool: The Graffiti Project." Murals in the museum's Community Space Gallery by members of the Phun Phactory Aerosol Art Corporation; through 9/30. • "Crossing the Line." An exhibition of site-specific works by some 50 artists, on display at the museum and at various locations throughout the borough of Queens; through 10/7. • New York City Building, Flushing Meadows Corona Park, Queens (718-592-9700), Tues.-Fri. 10-5, Sat. and Sun. noon-5; $5, $2.50 students and seniors.

Smithsonian National Museum of the American Indian
"Capture: Native Americans and the Photographic Image." Approximately 200 photographs of and by Native Americans, from Frank A. Rinehart's historic images of Geronimo to images of the massacre at Wounded Knee in 1890; through 7/21/02. • "Painting the Dakota: Seth Eastman at Fort Snelling." Watercolors by the soldier-artist Seth Eastman that constitute one of the most important records of everyday Dakota life in the nineteenth century; through 10/7. • "Beauty, Honor, and Tradition: The Legacy of Plains Indian Shirts." Beaded, quilled, and ribbon shirts by nineteenth- and twentieth-century Plains Indians; through 11/4. • 1 Bowling Green (212-514-3712), 10-5 daily, Thurs. 10-8; free.

Whitney Museum of American Art
"Mies in America." An exhibit running concurrently with MOMA's survey of the architect's earlier work in Berlin, including drawings made by the architect and members of his office, photographs of the architect and his colleagues and projects, and models of four of his key buildings; through 9/23. • "Wayne Thiebaud." A retrospective of the California painter known for his images of American foods and consumer goods; through 9/23. • "Stories." A look at prints by artists who have explored the use of text in their work, among them John Baldessari, Enrique Chagoya, Larry Rivers, and Joyce Tremaine; through 9/30. • "Arturo Herrera: Before We Leave." A site-specific installation that includes a collage hanging in the museum's Sarabeth Restaurant, a painting executed on the twenty-foot-high windows of the museum's façade, and a sky-blue bench in the Sculpture Court; through 12/9. • 945 Madison Ave., at 75th St. (212-570-3676); Tues.-Thurs., Sat., Sun. 11-6, Fri. 1-9 (pay what you wish every Fri. 6-9); $10, $8 students, seniors, and groups of fifteen or more.

Whitney Museum of American Art at Philip Morris
"Miranda Lichtenstein: Sanctuary for a Wild Child." An installation of drawings and photographs inspired by cross-cultural legends of children brought up in the wild; through 9/21. • 120 Park Ave. (917-663-2550), Mon.-Fri. 11-6 (Thurs. till 7:30); free.

Auctions

Christie's
9/19 at 10 and 2: "Indian and Southeast Asian Works of Art." On view from 9/14. 9/20 at 2: "Fine Chinese Furniture, Ceramics and Works of Art." On view from 9/15. 9/20–9/21 at 10: "The Falk Collection of Fine Chinese Ceramics and Works of Art." On view from 9/15. 9/25 at 10: "Rugs." On view from 9/20. 9/25 and 9/26 at 10 and 2: "Continental Furniture." On view from 9/20. • 20 Rockefeller Plaza (212-636-2000).

Christie's East
9/25 at 10 and 2: "European Decorative Arts." On view from 9/20. • 219 E. 67th St. (212-606-0430).

Swann Galleries
9/20 at 10:30: "Art and Architecture Books." On view from 9/15. 9/25 at 2:30: "The New York Sale." On view from 9/20. • 104 E. 25th St. (212-254-4710).

Restaurants

Edited by Robin Raisfeld & Rob Patronite

New and Noteworthy

★ A
This barbershop turned four-table café has been outfitted with a big blue A in the window and what might be the world's tiniest professional kitchen: two hot plates, a mini-fridge, a sink, and a cutting board. Chef-owner Marc Solomon (who used to run Red Strype and Les Deux Lapins downtown) uses that space to maximum effect cooking simple, inventive Jamaican-inspired French dishes like curried lamb pie with coconut crème fraîche and pan-fried ackee-and-callaloo crêpes. • 947 Columbus Ave., nr. 106th St. (212-531-1643). (I)

★ Ajisen Noodle
A lot of ramen around town can be disappointing—overcooked noodles in bland broth. But not at Ajisen Noodle. The pork-based house soup—one of three broth bases along with curry and miso—topped with sliced roast pork, scallions, and hard-cooked egg, is rich and satisfying, the whole-wheat noodles tender but firm. Even better is the "tenderous ribs" version, which turns out to be soup with slow-cooked boneless pork ribs. *Tenderous* indeed. • 14 Mott St. (212-267-9680). (I)

AKA Cafe
From the folks at 71 Clinton Fresh Food: Think 'ino meets Ratners, crossed with a little Chicama and a clever small-plates menu with nods toward the neighborhood and its suppliers. A pressed meat-loaf sandwich with red-onion relish and Gus's pickle slices on a Kossar's bialy; oyster soup with Streits's matzo on the side; perfectly flaky braised-pork empanadas—everything artfully presented with a dollop of tomato marmalade here, a dab of salsa rosado there. And nothing over $7. • 49 Clinton St. (212-979-6096). (I)

Allioli
If the mortar-and-pestle-surrounded-by-garlic-bulbs logo at this instant Williamsburg hot spot isn't a tip-off that you should have brought Tic Tacs, the amuse-bouche of boiled new potatoes in aïoli is. And things only get more pungent from there with tapas like pancetta-wrapped fried dates, and grilled bread topped with Spanish anchovies and caramelized onions. Big plates like baby eels on a soupy bed of polenta are a $22 splurge on an otherwise modestly priced menu. • 291 Grand St., Brooklyn (718-218-7338). (I-M)

★ AQ Café
Scandinavia House's sleek new concession run by Aquavit and its star chef, Marcus Samuelsson, provides a gastronomic introduction to Nordic culture. On the menu: textbook tender Swedish meatballs, a superb smorgasbord plate, and salmon lasagna crowned with ascending dollops of tomato salsa and salmon salad for which Sameulsson's mother country should award him a Nobel Prize. • 58 Park Avenue, at 38th St. (212-847-9745). (I)

Arezzo
An unlikely partnership between the owners of the Gotham Comedy Club and executive chef Margherita Aloi, formerly of Le Madri, Arezzo is nevertheless nothing to joke about. The menu, showcasing Aloi's signature fresh pastas, includes uncommon salads; "focaccina" halved and smeared with Robiola cheese, fresh spinach, and a touch of truffle oil; and a sensational dry-aged rib eye with herb-strewn Tuscan fries and tangy chopped dandelion. • 46 W. 22nd St. (212-206-0555). (M-E)

New York metro
Find a restaurant! Search our hundreds of listings by cuisine, price range, and location at www.newyorkmetro.com/restaurants.

Artisanal
If cheese is a religion, this is its bustling, Balthazar-gone-midtown house of worship. After an olfactory assault at the door, where you're hit with the pungent aroma of Muenster, Taleggio, and 200 other varieties aging gracefully in the boutique cheese cave, indulge in full-fromage festivities from appetizer (raclette pizza) to dessert (a splendid tarte Tatin with a cheese-infused crust.) If you manage to resist a dozen different fondues, there's a full menu of bistro classics like braised lamb shank, boudin blanc, and cassoulet. If not, feed your Appenzeller addiction at the retail cheese counter, which also carries crusty loaves of Balthazar Bakery bread. • 2 Park Ave., at 32nd St. (212-725-8585). (M-E)

Bistro St. Mark's
The latest collaboration between sommelier Dominique Drevet and chef Johannes Sanzin, both graduates of Bouley in its heyday, and improbably, Souperman, their short-order takeout place in the financial district. Now, the two are back to serious food, in sleek new Park Slope quarters. And Sanzin's food, inventive as ever, includes rib-eye with bone marrow, roasted grouper with balsamic plum sauce, and zucchini flowers with spicy crabmeat. • 76 St. Marks Avenue, Brooklyn (718-857-8600). (M)

Brooklyn Blue Ribbon
In the beginning, there was Blue Ribbon, which begat Blue Ribbon Sushi, which begat Blue Ribbon Bakery. It was only a matter of time, then, before brothers, chef-owners, and night owls Bruce and Eric Bromberg got around to Brooklyn. Although the space is bigger, Manhattan regulars can get their bearings with a few familiar Blue Ribbon landmarks: the neon OYSTERS sign in the window, the shellfish display, even an identical table No. 16, the big round one in the corner. The likewise familiar menu packs a few surprises including some newfangled surf 'n' turf, like "dragon and phoenix," Bromberg-speak for grilled Louisiana shrimp and pigeon. • 280 Fifth Ave., at 1st St., Brooklyn (718-840-0404). (M)

Café LULUc
The bright, lively spinoff of Banania Cafe has the trappings of a bistro—the painted-tin ceiling, the rear-wall mirror, the water carafes, the magazine racks—and the soul of a diner, with a croissant-and-egg breakfast menu that kicks in at 7:30 A.M., and a something-for-everyone selection of offbeat salads, pressed sandwiches, pastas, and a $12 hanger steak-frites. • 214 Smith St., nr. Baltic St. (718-625-3815). (I-M) ($)

Cafe Steinhof
Chef-owner Paul Goebert's (Max & Moritz) South Slope version of a traditional Viennese bar and café. Although he's always snuck a few Austrian notes into M & M's French-American menu, Steinhof is all-Austrian-all-the-time, from a schnitzel sandwich and black-sausage strudel to quark crêpes and linzertorte. • 422 Seventh Ave., at 14th St., Brooklyn (718-369-7776). (I-M)

Citarella: The Restaurant
Former Le Bernardin chef de cuisine Brian Young challenges the piscatory supremacy of his old boss Eric Ripert on the latter's own midtown surf and turf. Young brings to the battle an ambitious seafood menu (shaved geoduck clam with asparagus chives, a langoustine "roll," and a $75 Asian-seafood tasting menu), plus former Bouley Bakery pastry chef Bill Yosses, and a design by David Rockwell. Not to mention an in at the fish market. • 1240 Sixth Ave., at 49th St. (212-332-1515). (E)

First Taste

Circo, Unsquare

Although the Maccioni family made its reputation through haute cuisine at Le Cirque, its roots have always been very down-home and small-town Tuscan. To take over the stove of their newly refurbished **Osteria del Circo** (check out the large lion statue leaping over the coatroom!), they have chosen an Italian-American chef, Albert Di Meglio (pictured), from the equally down-home borough of Staten Island. Starting out—and getting fired after one day—at one of my favorite slice joints (LaRacca's, in Midland Beach), he pursued his passion at the New York Restaurant School and Le Cirque. There, he was schooled in the arts of chopping things really small and working with foie gras, white truffles, and other high-ticket rarities. At Circo, his task is to de-Frenchify his food while creating sophisticated neo-Italian cuisine, and the resulting menu—vetted for Italian-ness by the doyenne of the family, Egidiana Maccioni—includes faithfully reproduced classics such as fritto misto di mare (batter-fried squid, prawns, and anchovies) and thin-crust pizza. Among the new creations, redolent of Italy but bearing an inventive chef's stamp: succulent roasted scallops wrapped in pancetta, served alongside a creamy and crispy chickpea cake; and a number of new pasta offerings, like handmade spaghetti alla chitarra with tomatoes and roasted langoustines, and paccheri (large tube pasta) with squid, fish, and plenty of basil. Loin of rabbit stuffed with fennel sausage and prosciutto presages brawnier fall dishes to come. (120 West 55th Street; 212-265-3636.) PETER KAMINSKY

Danzón
From the mother-and-daughter team behind Zarela comes this culinary love letter to Veracruz, a Mexican melting pot of Spanish, African, Cuban, and Italian immigrants and indigenous ingredients. Seafood plays a major role, from fish tacos and lime-marinated-conch cocktail to the classic red snapper veracruzana. Wines are exclusively Spanish and Mexican, should one choose to veer off the fabled Zarela margarita path. • 126 E. 28th St. (212-252-1345). (M)

★ DB Bistro Moderne
Daniel Boulud's latest venture is supposed to be an homage to the simple bistro foods of his youth, but the great chef can't help making things fancy. Take boeuf en gelee, which Chef Boulud coats with sweet horseradish cream and serves in a dainty parfait glass. Or the $27.00 "DB Burger," leavened with foie gras and short ribs and a silver cup of pommes soufflés on the side. The space can feel a little hectic around theater time, but elbow your way in if you can. • 55 W. 44th St. (212-391-2400). (E)

Emo's
This spiffy spot hopes to give the neighborhood's plethora of sushi bars and Chinese takeouts some much-needed competition by introducing Upper East Siders to the kimchee-spiked pleasures of Korean cooking. Savory scallion pancakes called pajan come with calamari, scallops, and shrimp; tofu-stuffed dumplings are adeptly pan-fried. The menu features bibimbop and all sorts of seafood, but none of that participatory grill-your-own barbecue, which should ensure a smoke-free evening. • 1564 Second Ave., near 81st St. (212-628-8699). (M)

★ Gingko Leaf Café
If you don't believe secret gardens grow in New York, check out this urban oasis, with its stone waterfall, bamboo shoots, and granite sculptures, all built by Toshio Sasaki, a sculptor whose wife, Miyo, runs the tranquil café behind her Japanese gift shop. Collecting thoughts and contemplating life require sustenance, available in the form of tea, bean-paste confections, and delicious bento boxes. • 788A Union St., Brooklyn (718-399-9876). (I-M) ($)

Glass
Glass seems to have landed in its industrial no-man's-land location like some kind of high-style UFO, a glowing emissary from a civilization far more advanced than our own. (L.A., maybe?) The small-plate menu offers seviche, panini, a cheese plate, and mixed olives accompanied by some of the skinniest breadsticks around (to match the patrons, we surmise). There's heated competition for the bamboo garden's few plastic ball chairs, the hottest seat since Canteen's nubby orange number. • 287 Tenth Ave., nr. 26th St. (212-904-1580). (I-M)

Heartland Brewery & Chop House
With hefty hunks of prime aged beef, braised buffalo short ribs, and lobster-and-crab stuffed ravioli—not to mention a superb artisanal cheese-and-beer tasting plate—this third branch of the popular brewpub chain is clearly the most culinarily ambitious. But the mood is still mellow, especially at the bar, a rare, comfortable Times Square spot to toss back some of the terrific hand-crafted brews. • 127 W. 43rd St. (646-366-0235). (M-E)

★ Ilo
After six years competing with the view at the River Cafe, chef Rick Laakkonen is understandably sensitive about calling Ilo a hotel restaurant—just another boutique amenity at the new Bryant Park hotel. But with such daringly original food as ragout of grilled octopus and Manila clams in lemon-thyme broth, not to mention the seven-course beef bonanza called "For Beef Lovers Only"—it's clear that Laakkonen is determined to make his kitchen the draw. • 40 W. 40th St. (212-642-2255). (E)

Jane
Just what every neighborhood needs: a casual spot featuring affordable, creative American fare like fried oysters with creamed corn and red-chili vinegar, hanger steak with Gruyère piroshki, and braised pork with mascarpone polenta. Since entrées max out at $19, you might feel less guilty splurging on the caramel-banana-cream pie with hazelnut brittle. • 100 W. Houston St. (212-254-7000). (M)

★ Jewel Bako
The façade of this tiny East Village jewel box of a restaurant references those forbidding midtown restaurant-cum-clubs with Japanese-only clientele, but the welcome from owner Jack Lamb and his wife, Grace, couldn't be warmer. The snug 24-seat dining room is clad in dramatic bamboo arches that lead back to the six-seat sushi bar, where unsung chef Tatsuya Nagata reigns over a piscatory realm of rarities like Japanese spotted sardines and ark-shell clams. • 239 E. 5th St. (212-979-1012). (M-E)

★ Josie's
In these uncertain agricultural times, people question where their food comes from, and Louis Lanza, chef-owner of Josie's on the Upper West Side and its new Murray Hill outpost, is full of reassuring answers, most of them printed right on the menu. The sleek design shatters every health-food-restaurant cliché. And from the mesquite-burning oven, come Lanza's iconoclastic dairy-free pizzas with a spelt-oat-bran crust. • 565 Third Ave., at 37th St. (212-490-1558). (M)

La Corniche
Before teaming up to open La Corniche in a stately Upper East Side townhouse, Saïd Hraiche and his brother Khalil managed Sel et Poivre and the Iberian-flavored Alphabet Kitchen, which explains the presence of pâté maison and Spanish sardines on their Mediterranean menu. But all the credit for their tender, gamy lamb-shank tajine goes, deservedly, to their Moroccan grandmother. • 156 East 64th Street (212-421-7899). (M-E)

Lundy's Times Square
The legendary fish emporium has taken over three floors of prime Times Square real estate as spacious as the Brooklyn location. It's good news for theatergoers, tourists, and anybody in the mood for a classic shore dinner (chowder, a whole steamed lobster, and a half grilled chicken) but not a trip to the shore. • 205 W. 50th St. (212-586-0022). (M-E)

Max SoHa
This charming offshoot of Max, the perennially cramped East Village trattoria, has settled in a previously broccoli-rabe-bereft Morningside Heights neighborhood. The cooking—hearty rigatoni with meatballs and Italian sausage, toasted garlic bread with anchovies, osso buco—is as good as it is at Max downtown, so, at least until the competition arrives, you can take your waiter's word for it when

Ground Rules

These listings are a selective guide to the city's restaurants, some *New York* advertisers among them. Stars (★) indicate our critics' recommendations. The price guide, admittedly imperfect, is as follows: (E) = expensive; (M) = moderate; (I) = inexpensive. Restaurants listed accept all major credit cards, except where noted; ($) = cash only; "AE only" indicates that American Express is the only accepted card.

Photograph by Kenneth Chen.

he announces that this is the best tirami su around. • 1274 Amsterdam Ave., at 123rd St. (212-531-2221). (I-M)

Medi
The best-seller lists will tell you: Tuscany and Provence are the destinations most often featured in New Yorkers' fantasies. Now that vexatious choice of cuisine has been solved by Roberto Ruggeri (Bice) and Roger Vergé (the venerable Michelin-starred chef). A room full of sky blues and sunflower golds, a simple menu, refined technique, and two pros at the helm make for a midtown restaurant with great promise despite the Gipsy Kings on the sound system. • 45 Rockefeller Plaza (212-399-8888). (E)

Minotaur Restaurant
The menu at this sophisticated Greek restaurant reaches back four millennia or so and includes "ancient Hellenic tastes," like venison Artemis in a red-wine sauce with chestnuts, pine nuts, and pomegranate seeds. But chef Stefanos Taktikos also caters to modern appetites with an assortment of grilled fish, and appetizers like an aspic of red snapper with dill and avocado, and mussels saganaki with feta. • 44 W. 58th St. (212-759-0502). (M-E)

Muzy
Muzy, loosely translated, means "beyond" in Korean, and this minimalist concrete-and-sheet-metal-walled blip of an East Village Korean restaurant aims to live up its name, eschewing barbecue tables in favor of a seasonal menu including dishes like temple-inspired mountain roots and leaves sautéed in sesame oil, and a range of slurpy ramenlike noodles in fiery veggie-strewn broths. • 81 St. Marks Place (212-533-6876). (I)

92
With a menu that appeals to Carnegie Hill kids and their parents alike (fish sticks and grilled cheese for the under-12 set, oysters and steak au poivre for those of us feigning more mature appetites), this spiffy newcomer could very well become the neighborhood canteen. And once the Dreesen's doughnut machine is up and running, we anticipate some serious competition for Sarabeth's monopoly on the weekend brunch market. • 45 E. 92nd St. (212-828-5300). (M-E)

Opia
Considering that Frederick Lesort and Antoine Blech have specialized in the sort of smoky nightspot (Frederick's, Jour et Nuit, Orienta) where the preferred greeting is the double-cheek kiss, it's no surprise that their first collaboration is in a budget hotel that appeals to transatlantic tourists. But even less physically affectionate locals might like exotica like Laos-style chicken-and-cucumber salad, and Indian flatbread with marinated lamb and onion jam. • 130 E. 57th St. (212-688-3939). (M)

★ Ouest
After cultivating a coterie of foodie followers at places like Alison on Dominick and Cascabel, Tom Valenti brings his distinctive style of boldly layered flavors—and those lamb shanks—to a neighborhood legendarily short on sophisticated grub. Clearly, he's doing his darnedest to turn the tide with reprises of old favorites like potato, goat cheese, and truffle terrine with transcendent beets; and lusty short rib on an ooze of polenta perfumed with smoked onions. • 2315 Broadway, near 84th St. (212-580-8700). (M-E)

★ Pio Pio
Upper East Side fans of juicy, complexly spiced Peruvian rotisserie chicken have reason to raise their Pisco sours. The Queens-based chicken chainlet Pio Pio has moved into the old El Pollo space and brought its own secret spice-rub recipe. Try the "matador combo," a whole supersavory bird with a tableful of side dishes for only a couple bucks more than you'd pay in Queens. • 1746 First Ave., nr. 91st St. (212-426-5800). (I-M)

★ Sahara's Turkish Cuisine
The owners of Sahara Grill, the bare-bones garment-district gyro joint, have branched out with this bona fide restaurant with cushy red velvet window-seat banquettes and a serious kitchen. You can make a meal of the delicious meze along with the freshly baked flatbread that washes up on the table like a puffy, sesame-crusted raft. But then you'd miss out on impressive entrées like iskender kebab and the "special beyti sarma." • 513 Second Ave., nr. 28th St. (212-532-7589). (M)

Sugar Hill Bistro
The most exciting addition to the Harlem restaurant scene since Hillary's husband. This beautifully restored brownstone has a ground-floor bar and jazz lounge and a second-floor dining room where Atlanta chef Adam D. Elliott gutsily ducks soul-food stereotypes. Chicken-and-spinach spring rolls, Moroccan-spiced shrimp cocktail, and Asian-pan-seared scallops are as much an incentive to book a table as the prospect of the former First Saxophonist swinging by. • 458 W. 145th St. (212-491-5505). (M-E)

Thom
The new SoHo hotel 60 Thompson has all the boutique accoutrements: interior design by Aero Studio's Thomas O'Brien, uniforms by Nino Cerruti, linens by Frette, and, naturally, its own fashionable restaurant, Thom. Entrées like double-cut lamb chops with peppermint and potato chips, and lobster with fermented black beans, Riesling, taro, and soy beans run $21 to $28—a deal, considering that rooms upstairs start at $370 a night. • 60 Thompson St. (212-219-2000). (E)

Manhattan

Lower New York

★ Alfanoose
This spotless falafel joint makes the best—and neatest—falafel sandwich in town. Co-owner Mouhamad Shami meticulously rolls his expertly seasoned falafel and fresh condiments in an unusually thin and pliant pita, like a burrito, so that all the harmonious components merge in every bite. It's also a great source for Middle Eastern appetizers as well as suberb lamb or vegetarian kibbeh. • 150 Fulton St. (212-349-3622). (I)

American Park
Sophisticated seafood preparations and wonderful water views merit a trip to the tip of Manhattan. In warm weather, outdoor seating is ideal for cocktails and light bites from the raw bar, but even in winter, walls of glass remind us that this is a coastal town. Catering available. • Opposite 17 State St., Battery Park, next to Ferry Terminal (212-809-5508). (M-E)

Bot
The all-plastic décor at this NoLIta spinoff of Chelsea's Bottino refutes every Tuscan cliché in the book, but the simple, flavorful food and the mostly Italian wine list are reassuring proof of its traditional heart. The iMac-hued garden room is linked to the front lounge by a serpentine expanse of chartreuse wall and an open kitchen and bar, which dispense fresh salads, satisfying pastas, and fruity Prosecco cocktails in equal measure. • 231 Mott St. (646-613-1312). (M)

★ Bouley Bakery
Love him or hate him, there's no denying that the famously obstreperous David Bouley—bouncing between this kitchen and Danube—gets the job done. And his loyal clientele gratefully lap it up in the ethereal form of degustation menus revolving around superlative seasonal ingredients like skate steamed with fresh chamomile, or organic baby lamb with eggplant moussaka. • 120 W. Broadway (212-964-2525). (M-E)

Capsouto Frères
Landmark French bistro with talked-about soufflés hosts local business folks at lunch. Dinner is a New York mix of neighborhood regulars, tourists, and trekkers from uptown. Dishes to try include the terrine Provençal and the roast duckling with ginger-and-cassis sauce. • 451 Washington St. (212-966-4900). (M-E)

★ City Hall
Chef-owner Henry Meer may be imagineering Old New York, with back-lit photos of bygone street life, but he can't help refining it, too. The triple-tier "Chrysler" shellfish highrise is global gluttony via the jet stream. Chesapeake she-crab soup is creamy perfection. But go for the marvelous double steak on the bone, a behemoth served stunningly rare. • 131 Duane St. (212-227-7777). (M-E)

★ Dim Sum gogo
What do you get when a French-American food writer (Colette Rossant) collaborates with a Hong Kong chef (Guy Lieu)? Dumpling dough flavored with beet juice, seasoned beef patties on steamed buns with taro fries, roast chicken smothered with fried garlic stems, and 24 kinds of dumplings. Plus four variations on the dough-wrapper theme and microwave-safe takeout containers. • 5 E. Broadway (212-732-0797). (I-M)

Hudson River Club
From this Frank Lloyd Wright–ish dining room in the World Financial Center, you can see the Statue of Liberty and Ellis Island. But your attention may very well be diverted by the eye-catching American food—seafood sausage with white beans, potato-and-truffle ravioli, seared yellowfin tuna with caramelized foie gras—right in front of you. • 4 World Financial Center (212-786-1500). (M-E)

★ Le Zinc
Once you open a place like Chanterelle, where do you go from there? If you're Karen and David Waltuck, you head two blocks south and two blocks east to open a casual bistro—the perfect spot to unwind after a long night shaving truffles. The menu, a French framework embellished with Asian, Jewish, and Hungarian highlights, reads like the homespun work of someone who's sown his wild *hautes*: charcuterie, steak-frites, crispy duck wings, Grandma Gaby's stuffed cabbage. A burger, even. And nothing over $19. • 139 Duane St. (212-513-0001). (I-M)

★ MarkJoseph Steakhouse
"Your steak will be out any minute," says our waiter. "I just saw the chef chasing the cow." If that line plus the house specialty—porterhouse for two, three, or

Opening

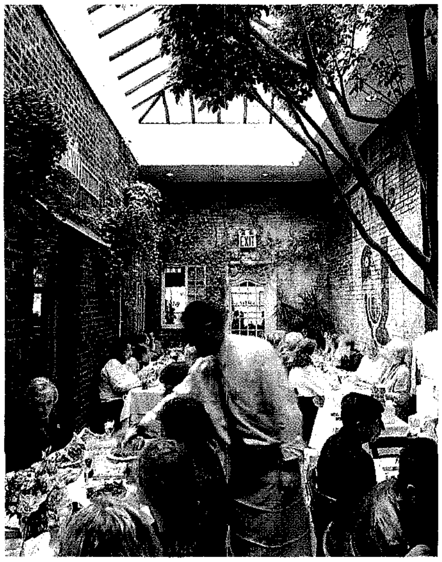
Days of Wine and Rolls

According to Evan Kleiman's *Angeli Caffè's Pizza, Pasta, and Panini* cookbook, the oldest Venetian cicchetti bars were a place for frazzled workingmen "to shoot back a few tiny glasses of great white wine and quickly gulp down two or three small rolls." Something like what chef-owner Vincent Scotto had in mind, we presume, with the opening of his **Cicchetti Bar at Scopa**, the latest addition to his ever-expanding Scopa restaurant complex. Tempting Venetian nibbles like cipollini-wrapped sardines, grilled polenta with baccalà, and prosciutto-wrapped figs stuffed with gorgonzola, plus a good all-Italian wine list, should keep those hardworking expense-account bankers and insurance types in top paper-pushing form. (79 Madison Avenue, near 28th Street; 212-686-8787.)

Ask Gael

I've got a curtain to catch on the new 42nd Street.

Go retro. Rediscover the fun of **Chez Josephine** (pictured, right), Jean-Claude Baker's lively homage to his adopted mother, Josephine Baker, its bordello look newly refreshed, with crimson shades on chandeliers and memorabilia of incomparable Maman everywhere. The welcome's so warm, it feels like a homecoming, and the piano is live every night. Fridays and Saturdays, Sarah McLawler plays standing up, barefoot. Bistro standbys—asparagus napoleon, boeuf bourguignonne, deftly cooked salmon—are good enough. Southern fried chicken is fabulous, and le délice Josephine delivers paradise in chocolate. Around the corner, **Le Madeleine** (pictured, below) has been feeding theater crowds for years. Don't sulk if you can't get into Esca across the street: The bistro's gone modern under chef Bruce Beaty (whose lively flavors reflect stints with Alfred Portale, Gilbert LeCoze, and Jonathan Waxman). We feel miles from Ninth Avenue reality in the quirky all-weather garden, sharing grilled lamb sausage and splendid yellowfin tartare that's zingy from lime and ginger. The tang of ripe tomato enlivens the skate's classic brown-butter vinaigrette. Corn custard, leaf spinach, and summer-vegetable compote tag alongside braised lamb shoulder, and the rib eye comes with fabulous frites. Lemon custard seals the deal. Grab a honey madeleine and catch that curtain. (Chez Josephine, 414 West 42nd Street, 212-594-1925; Le Madeleine, 403 West 43rd Street, 212-246-2993.)



four, served family-style and ritually baptized with pooled juices—sounds familiar, it's no coincidence. The general manager and a cadre of remarkably friendly, seemingly rehabilitated waiters came straight from Peter Luger, and brought their meal-ending schlag with them. • 261 Water St., nr. Peck Slip (212-277-0020). (M–E)

★ Montrachet

No matter how many more restaurants the indefatigable Drew Nieporent has up his sleeve, this one's his baby—attractive, lively, and one of the first truly great restaurants in lower Manhattan. There's lunch on Fridays—try the Roquefort-and-pear salad—and dinner Monday through Saturday. The wine list is killer. • 239 W. Broadway (212-219-2777). (E)

NL

NL claims to be the first Dutch restaurant to open in Manhattan since Peter Stuyvesant's time. This may or may not be true, but given the tepid reputation Dutch food has developed over the past 350 years, NL is a minor revelation. The tiny storefront space looks like some clean, modernist precinct of Amsterdam itself. The food's equally well packaged, especially an exotic hare stew, and the herring tartare. • 169 Sullivan St. (212-387-8801). (M)

Omen

Step off this quiet SoHo side street, and you're suddenly transported to Kyoto—a feeling that's reinforced by the traditional menu and decorative calligraphy and ceramics. • 113 Thompson St. (212-925-8923). (M–E) AE only

★ Vine

It will take a lot of duck confit with sweet-potato hash to make a village in the canyons of Wall Street. But the bold pioneers at Vine are game. Their bull-market menu is big on seafood like lobster pan roast with corn fritters and coconut-curried grilled shrimp. There's a quick-service café and grocery next door, and party space (plus extra seating) downstairs in the old bank vaults. • 25 Broad St. (212-344-8463). (E)

Below 14th Street, East

Alphabet Kitchen

In a long, lofty room outfitted with a colorful mosaic alphabet and a dining counter flanking an open kitchen, chef Liz Arana (late of Provence) offers Spanish- and Portuguese-flavored food for every appetite. Nibble on such tapas as crab empanadas and Serrano ham, or tear into a moulard-duck cassoulet or roast suckling pig with grilled persimmon. In warm weather, seek refuge—and sangria—by the stone waterfall in the backyard. • 171 Ave. A (212-982-3838). (M)

☆ Banjara

In spite of its location amid all those cookie-cutter curry cookers, Banjara is an oasis on Little India's restaurant row. The room and adjoining lounge are cliché-free. And chef Tuhin Dutta's unusual dishes like juicy clay-oven chicken marinated in wine and cream, and dumpakht (think supercolossal Indian potpie) should dispel any worries that the street's mythical underground shared kitchen has taken on a new client. • 97 First Ave. (212-477-5956). (M)

★ Five Points

Every neighborhood needs a place with a good bar, a serious kitchen, and zero pretensions. NoHo has one in this Med-American restaurant, where a split log running down the center of the dining room conveys a babbling brook. Zen though that may sound, chef Marc Meyer's hearty cooking is bold and passionate. Duck-and-foie gras sausage and wood-oven roasted Magret duck show enough spikiness to make you look down and go "hmmm" before you go back to the conversation. • 31 Great Jones St. (212-253-5700). (M)

★ Gotham Bar & Grill

What began with an unfocused menu of Americana in a raucous eighties-style grand café has mellowed over two decades into a trusted classic with Alfred Portale relentlessly pursuing perfection in the kitchen. Settle into a cocoon of confident service—informal but informed, friendly but unintrusive. Then, depending on the season and the market, rediscover Portale's discipline in a lush truffle-oil-perfumed risotto with caramelized sweet turnips, duck confit, and savoy cabbage. Or in a rustic and garlicky white-bean soup with floats of rabbit confit and wilted greens. Or in seared yellowfin propped alongside pappardelle rolled around caponata in which each vegetable is like a jewel. • 12 E. 12th St. (212-620-4020). (E)

Le Souk

On a rapidly gentrifying Alphabet City block, two Egyptian brothers have carved out their own North African niche and accessorized it with Moroccan tile, glowing lanterns, and camel-skin chairs. A Tunisian chef oversees an evolving menu of assorted tajines and couscous, and meze like grilled octopus. Linger long enough to smoke a hookah and admire the belly dancer. • 47 Ave. B (212-777-5454). (I–M) ($)

No. 9

The East Village has always been short on swank, and this low-lit, high-style restaurant and lounge hopes to remedy that deficit with dark maple furniture, cowhide booths, and a menu that aims high. The frisée salad wears a champagne-hazelnut vinaigrette. The Napoleon of tuna tartare is infused with sesame oil, soy sauce, and ginger, and Chilean sea bass is seared in orange marmalade. • 109 E. 9th St. (212-529-5333). (M–E)

Osso Buco

Popular Italian restaurant on a much-traveled Village corridor serving family-style portions of the eponymous house specialty, Caesar salad, fried calamari, and T-bone steak. • 88 University Pl. (212-645-4525). Also, 1662 Third Ave., at 93rd St. (426-5422). (M)

★ Strip House

The Glazier Group and chef David Walzog, the same team responsible for Michael Jordan's steakhouse and our slightly lower life expectancy, take a Gallic approach to the New York steakhouse with starters like a five-ounce foie gras torchon and sides like goose-fat potatoes and truffled cream spinach. (Try ordering that at Gallagher's.) Meanwhile, designer David Rockwell has given the space a saucy new look to go with its naughty new name. • 13 E. 12th St. (212-328-0000). (M–E)

Tappo

The menu says "baby," but this is a big baby octopus, all in one piece, brilliantly caramelized and melting-

Photographs by Annie Schlechter.

ly tender. It's just one of the mostly oversize Mediterranean appetizers, best followed by a pasta from the list of daily specials—sensational maltagliati with Genovese ragù, or luscious spinach-and-ricotta raviolini in a fresh tomato sauce—and then perhaps a grilled sirloin for the table to share in this romantically dim flea market of a room. (Yes, a lot of the furniture is for sale.) • 403 E. 12th St. (212-505-0001). (M)

Telephone Bar & Grill
This lively East Village fixture was serving classic pub grub like shepherd's pie and fish and chips long before anyone thought of British comfort food as trendy. • 149 Second Ave. (212-529-5000). (I–M)

Below 14th Street, West

★ Annisa
Deft designer tricks like a raised dining space in soothing shades of off-white give this room a dignified grandeur, and the food backs it up. Chef Anita Lo finds inspiration everywhere from Shanghai (soup dumplings crowned with seared foie gras) to Provence (chickpea-stuffed zucchini blossoms with tomato and saffron sauces). The name means "women" in Arabic; note the gender-specific wine list. • 13 Barrow St. (212-741-6699). (M–E)

★ Chow Bar
Chef-partner Peter Klein started out cooking at China Grill and El Teddy's, then parlayed that spicy Chino-Latino experience into a cross-country consulting gig. Lucky for us, he's settled in the West Village, where he's turning out addictive honey-plum-glazed spareribs, Sichuan steak-frites, and Shanghai lobster noodles. Potent house cocktails fuel a lively crowd, which seems ecstatic to have found such a fun, quasi-exotic neighborhood place. • 230 W. 4th St. (212-633-2212). (M)

★ Do Hwa
Jenny Kwak and her mother Myung Ja try to familiarize diners with their home-style Korean cooking with family-style dinners for four, as well as various combinations of dumplings, spicy pancakes, stews, sautés, and the barbecue dishes that provide all the drama. If you're a do-it-yourself type, request a table with a built-in grill. • 55 Carmine St. (212-414-1224). (M)

★ Inside
Charleen Badman used to cook at the Lobster Club, but she always wanted her own place. Now, with the help of Anne Rosenzweig, her former boss and current partner, she's got one. Badman's influenced by her working vacations in places like Italy, where she learned to make ravioli, and Chez Panisse, where she immersed herself in the hyper-seasonal cooking she's brought to this room, where nothing breaks the $20 barrier. There's a small, appealing wine list, weekend brunch, and, for inveterate nibblers unwilling to commit to a full meal, a bar menu offering mussels and Welsh rabbit (if the gratis papadums and fried plantains won't hold you over). • 9 Jones St. (212-229-9999). (M)

★ Lupa
We love this down-home Roman trattoria and not just for Mario Batali's celebration of odd animal parts and Italian delicatessen, or for partner Joe Bastianich's bid to bring depth and finesse to a casual Village joint's wine service. We like the mood, the food, and the gentle prices, but so do legions of tuned-in New Yorkers. It's almost as tough a sanctum to crack as its pricier sibling, Babbo. • 170 Thompson St. (212-982-5089). (M)

★ Merge
Chef Sam DeMarco and his partners have a knack for creating neighborhood restaurants good enough to leave your neighborhood for. At Merge, in the former Indigo space, they've done it again. A cool, comfortable room, a friendly staff, a festive mood, signature "tiny tini" cocktails, and DeMarco's inspired multiculti cooking are an irresistible draw. Sunday evenings, "Gino's *Soprano* Style Dinner," a $28 prix fixe Italian-American feast, is an offer you shouldn't refuse. • 142 W. 10th St. (212-691-7757). (M) AE only

Monte's
Since 1918, this Village trattoria has weathered the nouvelle-Italian storms and the coming of Mario Batali and continues to serve old-world fare amid cafés that predate Starbucks. All the familiar bases are covered, from pastina en brodo and zuppa di pesce to chicken parmigiana, tortellini alla romana, and on Mondays, osso buco alla Milanese. • 97 Macdougal St. (212-228-9194). (M)

Osteria Fiorentina
Live piano and violin music lend this Italian restaurant that old-time Village ambience. The menu offers standards like risotti, open ravioli, zuppa di clams, and veal chops. • 281 Bleecker St. (212-633-2941). (M)

Palma
It might not have a seat on the exchange, but the husband-and-wife catering company that runs this rustic Mediterranean restaurant has gone public. After years of catering fashion-industry shindigs, they've opened their salvaged barn doors to the rest of us. The rustic 35-seat dining room is furnished with a chestnut-beamed ceiling and Jerusalem-limestone bar, and a Sicilian chef (by way of Los Angeles) serves up a seafood-heavy Italian-Provençal menu featuring fried whitebait, brandade, and the house specialty, frutta di mare al cartoccio. • 28 Cornelia St. (212-691-2223). (M) ($)

Opening

Java Script

When Pepi di Giacomo and Luca di Pietro converted the East Village bakery that used to be Alcazar into **Tarallucci e Vino,** they went from selling coffee beans to brewing them. As American emissaries of Danesi, the Roman coffee roaster, they supplied Alcazar's beans, and when the space became available, they added a cozily rustic seating area and an excellent Italian-sandwich menu. But until the liquor license arrives, don't expect to find the namesake vino *or* tarallucci, the savory semolina cookies that accompany wine. Instead, sample an iced espresso, vigorously shaken in authentic Italian fashion, according to Di Giacomo, who confides, "We're very picky about it." We bet. (163 First Avenue; 212-388-1190.)

Photograph by Bruce Katz

14th–42nd Streets, East Side

Bambou
A hint of the tropics on 14th Street: ambitiously nouvelle renderings of Caribbean cuisine, like crab cakes with avocado and molasses or eggplant soup with coconut and curry amid a relaxing, palm-fronded bar and dining room. • 243 E. 14th St. (212-358-0012). (M)

★ Beppe
Cesare Casella's devoted fans know him for his Tuscan cooking and his signature breast-pocket herb bouquet, both of which have resurfaced at this Gramercy trattoria. You'll also find an instant coziness, a pride of rustic Tuscan products stashed behind glass at the entrance, the warmth of a giant open fireplace. Casella's cozze are plump and sweet in a fiery broth; chewy handmade pinci noodles in walnut-tomato sauce are a triumph. We love braised black cabbage in toasted Tuscan bread, savory braised spare ribs, and desserts like sensational lemon "pudding" with candied orange peel. • 45 E. 22nd St. (212-982-8422). (E)

★ Campagna
The far-too-cautious interior is woefully inappropriate preparation for the whoops of joy that erupt when patrons sample Mark Strausman's gleefully game sense of Italian cuisine. The lobster broth in his cacciucco is a blast. And his grandma's lasagna makes you sorry you never met her. • 24 E. 21st St. (212-460-0900). (E)

★ Chicama
Douglas Rodriguez is so disarmingly inventive that he could serve his spectacular seviches, his drippingly seductive goat stew, and his daunting suckling pig from a lean-to in Union Square, and there'd be no room left for the other vendors. Instead, he inhabits a rustic dream hut that takes you somewhere north of Brazil, east of Mardi Gras, and south of Heaven. • 35 E. 18th St. (212-505-2233). (M–E)

Commodore Grill at the Grand Hyatt Hotel
Commuters and business travelers can enter this formal hotel restaurant from Grand Central Terminal, for a quick drink or a full meal from the French-influenced American menu. • 42nd St. and Lexington Ave. (212-850-5999). (M–E)

★ Craft
Tom Colicchio is a chef with a mission, two jobs, and what must be a crackerjack support team. When he's not supervising the three-star kitchen at Gramercy Tavern, he's reducing cooking (or elevating it, depending on your point of view) to its most basic elements, a tactic that works only when the ingredients are of the highest possible quality, procured from small family farms and artisanal producers. At his first solo venture, literally around the corner from Gramercy and similarly elegant, he and his chef de cuisine, Marco Canora, collaborate on a high-concept menu that focuses almost obsessively on raw materials. • 43 E. 19th St. (212-780-0880). (M–E)

★ Fleur de Sel
Chef Cyril Renaud wanted his first restaurant to be a personal statement. So he hung his own watercolors, painted the menu covers, and named the place after the highly prized, hand-harvested sea salt that's native

to Brittany, just like him. His $62 prix fixe menu is small and changes daily, so there's no telling when you might see that lobster-avocado salad or venison fillet with juniper berries and orange zest again. • 5 E. 20th St. (212-460-9100). (M–E)

Heartland Brewery

A rollicking brewpub with a lively outdoor café. Accompany your choice of microbrew with stout-battered onion rings, a buffalo burger, or sesame-crusted ahi tuna. The beer-weary can sample from the city's largest selection of tequilas and single-malt scotches. • 35 Union Square W. (212-645-3400). Also, 1285 Sixth Ave. at 51st St. (582-8244). (I–M)

Mi

Gary Robins (best known for his pan-Asian pyrotechnics at Aja and Match Uptown) has resurfaced at Mi Restaurant and fans of his will recognize signature dishes like Thai grilled-squid salad with chickpeas and green-chili-cilantro oil, and five-spice-crusted breast of duckling. Neophytes who think Asian-fusion is so nineties will find the cooking a revelation. • 66 Madison Ave., nr. 27th St. (212-252-8888). (M–E)

Pershing Square

As if Grand Central Terminal weren't a triumphant enough urban phoenix, cross under the Park Avenue viaduct for yet another left-for-cobweb space that's become a happy ending. While its steel-beamed décor makes no apologies for where it is, the manageable bustle, pivotal location, and hearty, American brasserie food make Pershing Square an oasis when you're faced with another Metro North delay. • 90 E. 42nd St. (212-286-9600). (M)

Rodeo Bar & Grill

This place bills itself as "the longest-running honky-tonk in New York," attracting bikers, families, and music-industry insiders. Try the house-smoked baby back ribs, bison burgers, and Santa Fe hand rolls, or just grab a drink at the horse trailer that's been converted into a bar. • 375 Third Ave., at 27th St. (212-683-6500). (I)

Rossini's

This elegant split-level restaurant offers Northern Italian cuisine and live music nightly. Chef Gilberto specializes in seafood, and accomodates private parties. • 108 E. 38th St. (212-683-0135). (E)

Slate

At Manhattan's first billiards club–cum–full-service restaurant, poolside dining means contemporary Middle Eastern specialties—a "Mediterranean raw bar" plate with fava-bean-horseradish sauce, mini kufteh pockets, and tangerine-glazed chicken—amid all the action from the 34 pool tables.
• 54 West 21st St. (212-989-0096). (I–M)

Spread

A cool, loungey spot for pan-Asian nibbles like sake-glazed shrimp and chile-mango crabcakes, and entrées like a sesame-crusted tuna "tower." There's also a sushi bar, D.J.'s, and plenty of private nooks for Page-Six-style canoodling. • 323 Third Ave. (212-683-8880). (M)

★ Todd English's Olives NY

Chef Todd English has a genius for artful, Hungry-Man dishes. He stuffs his pastas with delectable fillings (sweet chestnuts, shredded veal) and slathers them with creamy cheeses. He molds cupolas of foie gras flan, builds pagodas of hanger steak, constructs pill boxes of tuna tartare with crunchy shrimps buried at the base. It's delicious but a little overwhelming, especially if you tag on thrombotic desserts like the peppermint bombe (creamy chocolate with mint syrup inside). The cramped, frenetic space (in the Union Square W Hotel) makes lunchtimes a more restful experience. • 201 Park Ave. So. (212-353-8345). (E)

★ Union Square Cafe

Nowhere else are uncommon combinations such as rhubarb-blood-orange chutney and wasabi mashed potatoes so seamlessly incorporated into dishes. Surprisingly, vegetarians will eat better here than at any of their hallowed haunts. The bar is a great place to lunch solo. And the devil's food truffle with chocolate sauce can make you act the fool. • 21 E. 16th St. (212-243-4020). (M–E)

14th–42nd Streets, West Side

☆ F&B

F&B, which stands for Frites and Beignets, is clearly the Tiffany of fast food. (Is that the subliminal message of those robin's-egg-blue walls?) A choice of sauces—caramel, chocolate, mango—for dipping beignets makes donut-dunking seem desperate. A split of champagne is served in the bottle with a blue straw. Hot dogs come in a dozen guises including the Great Dane (remoulade, roasted onions, cucumber slices). And the superlative fries alone are worth a trip. • 269 W. 23rd St. (646-486-4441). (I)

Hush

Part bar, part nightclub, part restaurant. If you find that last part the most interesting, you'll appreciate the New American menu noshes like Peking-duck pizza and corn-meal-fried shrimp with braised Swiss chard, served in shareable portions. • 17 W. 19th St. (212-989-4874). (I–M)

Ohm

An all-in-one entertainment center offering dinner, dancing, and lounging on velvet furniture. Plus sesame chicken tenders, beef tenderloin shisk kebabs, and bay scallops with white wine overangel hair pasta. • 16 W. 22nd St. (212-229-2000). (M–E)

★ The Park

Were you around during the eighties when places like Mudd Club and Area, and art in the East Village, made New York nightlife feel like the coolest in the world? If you were, then stop watching the reality-based show you're hooked on, and go play in the Park, a great sandbox for urbanites who used to be kids but now have some of their own. If you've ever enjoyed the Odeon, you'll get into it. If not, this ain't your playground. • 118 Tenth Ave. (212-352-3313). (M–E)

★ The Red Cat

Not every artist is starving, and the ones with hearty appetites would do well to make this their home away from home among the West Chelsea galleries. Hanging lanterns, barn siding, and artwork contribute to the funky décor, and the bar is the roomy, welcoming sort that solo diners find appealing. The quick saute of zucchini with toasted almonds is something your mother would never have imagined—a vegetable that could spoil your appetite. • 227 Tenth Ave., nr. 23rd St. (212-242-1122). (M)

Simply Pasta

Perfectly situated for pretheater, this moderately priced Northern Italian restaurant has a specialty martini list, and offers such dependable, fresh fare as Caesar salad, osso buco, and pastas—over two dozen of them. • 120 W. 41st St. (212-391-0805). (I)

World Yacht Dining Cruises

Take an out-of-town visitor to see the sights—all of them—and sup on a selection from the "Best of New York" menu: featuring dishes based on recipes from the Sea Grill's Ed Brown and Aquavit's Marcus Samuelsson among others. Jacket required. • Pier 81, W. 41st St. and the Hudson River (212-630-8100). (E)

43rd–56th Streets, East Side

★ Avra

Just as they are uptown at sister restaurant Trata, Fulton Street-fresh whole fish are priced by the pound and described on the menu like wines. *Barbounia*, for example, is a "Mediterranean delicacy that tends to be bony but flavorful." Elsewhere on the menu, spinach pie goes Gallic as spanakopita napoleon and grape leaves get an unexpected stuffing of raw salmon, tuna, and cucumber. • 141 E. 48th St. (212-759-8550). (M–E)

Café Centro

A big, shiny brasserie-cum-café in the lobby of the MetLife Building; the joint is as fun and good as non-expensive midtown gets. In the loud little Beer Bar, get one of the best hamburgers in town. Closed Sunday. • 200 Park Ave., at 45th St. (212-818-1222). (M)

★ D'Artagnan, The Rotisserie

After fifteen years of selling foie gras and game to restaurants, D'Artagnan has opened its own: a narrow, high-ceilinged duplex countrified with tiled floors, rough ocher walls, a communal table, and Basque linens. Besides the signature terrines and charcuterie, there's seriously rib-sticking Gascon fare like cassoulet, spit-roasted free-range chicken, and "la garbure et son chabrot," a duck-confit soup dense enough to be eaten with a fork—or drunk in the true Gascon style, directly from the bowl. • 152 E. 46th St. (212-687-0300). (M–E)

☆ Della Femina

It might be easier to score a table here than at the infamous ad man's East Hampton address, but don't read too much into that: the souped-up seasonal American menu tastes just as good in 212. There's a little country and a little city in his cold corn soup with black truffle coulis, and Dover sole "fish sticks" with a caviar remoulade. And you can almost smell Georgica beach in the lobster roll. • 131 E. 54th St. (212-752-0111). (E)

Divine Bar

This East Side establishment is all things to all people: a cigar bar, a wine bar, a tapas lounge, and a casual, couch-filled living room where local office workers can often be found unwinding. • 244 E. 51st St. (212-319-9463). Also, 55 Liberty St., second floor (791-9463). (I–M)

★ The Four Seasons

They're still the most perfect dining rooms in town. Happily, the owners sensed how marvelous it would be if the food matched the peerless design. They've radically altered an expensive menu to be more inventive, more seasoned, more current, and worth the bucks. The power lunchers may ignore what's on their plates, but the rest of us won't. • 99 E. 52nd St. (212-754-9494). (E)

★ Maloney & Porcelli

Maloney & Porcelli claims it isn't a steakhouse, but the tide of pinstripe and hunks of food suggest otherwise. The best meat dish, though, isn't steak but a mammoth "crackling" pork shank—which arrives with a steak knife thrust deep into it—and the service couldn't be nicer. • 37 E. 50th St. (212-750-2233). (E)

Monkey Bar

Many talented chefs have made their way through this kitchen, which, in its latest incarnation under new executive chef David Walzog, is looking back to its all-American roots with entrées like butter-poached Maine lobster, New York strip steak, and seasonal sides like sweet corn succotash and sugar snap peas. David Rockwell's swanky design and the monkey-muraled bar remain unchanged—plush in an Old New York way. • 60 E. 54th St. (212-838-2600). (E)

Montebello

Upscale Northern Italian fare, especially affordable in the four-course pretheater menu. Specialties include angel's-hair pasta with fresh tomato and basil, and shrimp sautéed with cognac, broccoli, and red peppers. Private party room available. • 120 E. 56th St. (212-753-1447). (M)

Nino's Positano

Upscale Italian specializing in food from the south, Positano in particular. Pastas range from the simple (fusilli with tomato-basil sauce) to the more complex (Cognac-infused seafood risotto), and main courses traverse similar territory. • 890 Second Ave., nr. 47th St. (212-355-5540). (M)

★ Oyster Bar

Unperturbed by the arriviste competition in the food court next door, the jewel of the pre-renovation Terminal continues to serve superlative pan roasts and clam chowders, and an overwhelming assortment of oysters. The sprawling subterranean space has the hustle-bustle of a cafeteria, but don't be fooled—you pay for the privilege of eating under that vaulted tile ceiling. • Grand Central Terminal, 42nd St. and Vanderbilt Ave. (212-490-6650). (M–E)

★ Peacock Alley

In this cocoon of a dining room in the Waldorf Astoria, chef Laurent Gras—a disciple of Alain Ducasse—offers diners a chance to mix and match bite-size "courses" chosen from categories like Ocean and River, Field and Forest, and Farm. Or put yourself entirely in his hands with the "tête à tête" menu, each dish composed of just two ingredients achieving, in Gras's words, a "single clean note." • 301 Park Ave., in the Waldorf-Astoria (212-872-4895). (E)

Rothmann's Steakhouse & Grill

A sophisticated steakhouse with something for everyone, from "Asian-fried calamari" and "West Coast chicken" to the $132 porterhouse for four. Carnivores are in good hands—those of Christopher Hollis, fresh from Les Halles. • 3 E. 54th St. (212-319-5500). (E)

Smith & Wollensky
Urban cowboys herd together over big steaks with knives to match at impresario Alan Stillman's signature chophouse. The place has that landmark-steakhouse look—bare oak floors, a raffish air, and bustling waiters wearing service stars. There's surf and turf aplenty, improvisations at lunch, and an enviable wine cellar. • 797 Third Ave., at 49th St. (212-753-1530). (M–E)

43rd–56th Streets, West Side

★ Baldoria
Everyone at Frank Pellegrino Jr.'s Baldoria toils to make sure customers stay happy enough to sing along with Jimmy Roselli on the jukebox. There's luscious veal scallopini, aromatic spaghetti with clams, a raw bar upstairs, and best of all, 136 seats. So, if you still can't get into Rao's—Junior's father's legendary celebrity hangout—now you don't have to. • 249 W. 49th St. (212-582-0460). (E)

★ Beacon
The gimmick here is cooking over an open fire: wood-roasted trout, spit-roasted duck with grilled scallions, roast suckling pig with grilled apples and bitter chocolate rub, even oysters. The house-baked breads are exceptional. And in an age of designer martinis and so-so cosmos, the classic cocktail list is precision science. • 25 W. 56th St. (212-332-0500). (E)

Bello
Locals flock here for generous portions of well-priced Northern Italian served in a casually elegant atmosphere. Free parking with dinner after 5 P.M. • 863 Ninth Ave., at 56th St. (212-246-6773). (M)

Ben Benson's Steak House
This rollicking steakhouse has long fed hordes of hungry, beef-eating businessmen and the people who love them. At a time when steakhouses were famous for rudeness and hauteur, Benson's made a point of homeyness. The festive air gets pretty thick by the bar, where cigars prevail, but the dining room is devoted entirely to the consumption of prime aged beef and steakhouse standards. • 123 W. 52nd St. (212-581-8888). (E)

Benihana
Long before *Iron Chef* taught us just how quick-handed knife-wielding Japanese cooks can be, there were the tableside cooking shows that are still the main draw at this teppanyaki steakhouse. Kids, of course, love it. • 47 W. 56th St. (212-581-0930). (E)

Bombay Palace
This newly refurbished, elegant Indian restaurant has been serving its refined tandoori prawns, lamb kandhari, and chicken kashmiri in midtown for years. Try the excellent breads. • 30 W. 52nd St. (212-541-7777). (M)

Cité
Ambassador of beef Alan Stillman cops a French accent at this soaring midtown steakhouse known for its wine dinners. Meat is just the hard core of the menu, a document that also includes pan-roasted salmon "choucroute," grilled chicken merguez sausage, and desserts big enough for two or more to share. For more casual dining, try the Cité Grill next door. • 120 W. 51st St. (212-956-7100). (M–E)

★ Del Frisco's
Want to see what mahogany fashioned by testosterone looks like? This is without question the most urbane steakhouse you will ever see, its meat locker filled with terrific beef. Now if they can only figure out how to get their staff up to the level of their surroundings and kitchen. The place is landmark potential. • 1221 Sixth Ave., at 49th St. (212-575-5129). (E)

★ Esca
Somewhere in between overseeing Babbo and Lupa, taping his shows, and just basking in his own glory, Mario Batali has found time to earn another gastronomic gold star. At Esca, the overachiever in the orange clogs, partner Joe Bastianich, and chef David Pasternack do for Southern Italian seafood what Le Bernardin has done for French: The poured concrete bar with a built-in conduit for ice and oysters is inspired; crudo (think Italian sashimi) is incredibly fresh and of the highest quality; pastas like spaghetti with fresh chiles, mint, and a one-pound lobster are irresistible. And the whole fish for two, roasted in a sea-salt crust is a riveting performance worthy of the theater-district locale. • 402 W. 43rd St. (212-564-7272). (M–E)

★ Grand Sichuan Int'l Midtown
Each successive branch of this Szechuan chainlet has become progressively glitzier, culminating in this location's chandeliers and wall-to-wall carpeting. What separates this one from the kung pao pack is menu oddities like the eight dishes inspired by a Chinese TV show and a super-spicy category called "Mao's home cooking." (The chairman liked his chili peppers.) • 745 Ninth Ave., nr. 50th St. (212-582-2288). (I)

Johnnie's Italian
This old-world Italian restaurant has been a midtown fixture for over four decades. The menu runs the gamut from basic pastas to chicken, veal, and seafood dishes; the $14.95 dinner special is a particularly good deal. • 135 W. 45th St. (212-869-5565). (I–M)

Julian's
This fun, casual Mediterranean restaurant in Hell's Kitchen offers a daily risotto special, osso buco, and a range of Sicilian and Southern Italian specialties. • 802 Ninth Ave. (212-262-4288). (I–M)

★ La Côte Basque
Decorated with harbor murals of St. Jean de Luz, dark ceiling beams and buttercream walls, the room feels as rich as chef-owner Jean-Jacques Rachou's repertoire: Cassoulet Toulousain. Boeuf Bordelaise. Veal kidneys in mustard. Specialties of the house—anything involving truffles or foie gras—pad the $65 prix fixe. But who's counting? • 60 W. 55th St. (212-688-6525). (E)

La Veranda
Northern Italian food. A popular theater district spot offering generous portions of fish, seafood, veal chops, and pasta and brunch on weekends. Free parking (with dinner) from 5 P.M. to 1 A.M. • 163 W. 47th St. (212-391-0905). (M)

Martini's
Convenient for pre- and post-theater dining, with a buzzing sidewalk café and rustic homemade pastas, charcoal-grilled seafood, and, of course, multiple variations of the house drink. • 810 Seventh Ave., at 53rd St. (212-767-1717). (M)

Randolph's
Housed in the Warwick Hotel—which William Randolph Hearst built for his mistress, Marion Davies—this cozy restaurant and lounge has a lush, old-world feel and an eclectic menu, from dim sum to a filet mignon sandwich. • 65 W. 54th St. (212-247-2700). (M–E)

★ Thalia
The striking interior may not prepare you for the simplicity of this theater-district restaurant's preparations. Nevertheless, grilled black sea bass in a lobster creme, honey-cured salmon in puff pastry with whipped dill creme fraîche and lamb with peach-mango chutney are not plats du jour at Beefsteak Charlie's. Then again, roast chicken with mashed potatoes and steak-frites sound just right after marching in your seat to *The Music Man*. • 828 Eighth Ave. (212-399-4444). (M–E)

★ Town
A delightful sensation takes over the moment you descend into Town—that all too infrequent feeling when you know you're going to be glad you came. From a front desk actually focused on you to a room aglow in plush, sleek romanticism, Town revels in being all grown up. But the real forte is chef-owner Geoffrey Zakarian, who, eschewing gimmicks like chili peppers from around the world, prepares subtle, sophisticated dishes like tuna in ramp-and-sea-urchin sauce, and duck steak with buckwheat pilaf. • 15 W. 56th St. (212-582-4445). (M–E)

'21' Club
You no longer need to wear a necktie at lunch, and chef Erik Blauberg has slightly modernized the country-club-classic menu—try the foie gras with figs and pomegranate and the crispy black sea bass with champagne sauce. But the tablecloths at this famous Prohibition-era speakeasy are still red and white, toys still hang from the ceiling, Nixon's wine is still in the vaults, and the crowd doesn't have anything against neckties. • 21 W. 52nd St. (212-582-7200). (E)

Utsav Festive India
The bar is located at street level while the contemporary dining room is built into a bridge spanning two midtown skyscrapers. The lunch buffet costs only $12.95, and à la carte entrées include ginger rack of lamb, tandoori filet mignon, and Bengali fish paturi. • 1185 Sixth Ave., nr. 46th St. (212-575-2525). (M)

57th–60th Streets

★ Alain Ducasse at the Essex House
After a harrowing ride through the critics' spanking machine, six-Michelin-star chef Alain Ducasse has emerged standing. All his Cartier pens have been dutifully stolen, the array of mysterious knives is gone, but the extravagantly Art Deco cocoon of a room feels more like a $160–prix fixe Michelin supernova now that the kitchen has pulled up its socks. Dishes that were very good to begin with have gotten even better—pea soup with crab cakes; silken woodcock, pheasant, and foie gras terrine; halibut with sea-urchin custard; glorious cheese; luscious rhubarb clafouti—and even the few disappointments don't sting so badly. • 155 W. 58th St. (212-265-7300). (E)

Cinema Restaurant
Try the steak "martini" (grilled angus sirloin in a vodka-vermouth cream sauce), or a chicken pot-pie at this casual motion-picture themed restaurant. • 45 E. 60th St. (212-750-7500). (M)

Gabriel's Bar & Restaurant
Just four blocks from Lincoln Center, this acclaimed Northern Italian favorite of theatergoers and neighborhood regulars is unintimidatingly comfortable and culinarily sophisticated at the same time. Hearty dishes include gnocchi in duck ragù, braised short ribs with a semolina custard, and wood-grilled tuna with fresh horseradish. The hot chocolate has a cult following. • 11 W. 60th St. (212-956-4600). (M–E)

★ Guastavino's
They could serve tuna casserole and you'd still be in awe of one of the most spectacular restorations of a neglected urban space. Though you may not be as impressed with what's put in front of you, Guastavino's is one of those massive undertakings that may take a long time to get things right. In the meantime, enjoy the scenery. • 409 E. 59th St. (212-980-2455). (M–E)

The Manhattan Ocean Club
Savor your seafood in an elegant dining room decorated with Picasso ceramics. A pictorial menu features a dozen or so smiley-faced fish. Preparations range from classic (Dover sole meunière) to creative (grouper with roasted pineapple and black peppercorns). Or have the chef prepare your fish any way you like. • 57 W. 58th St. (212-371-7777). (E)

ONEc.p.s.
Alan Stillman, along with executive chef David Burke and designer Adam Tihany, has rewired the Plaza's Edwardian Room. Tihany has colored the oaken walls caramel and put huge scarlet lampshades on the chandeliers, and the irrepressible Burke has concocted a whimsical menu that includes a foie gras–spiked burger and a rack of lamb accompanied by shepherd's pie. The mosaic floors and ceiling remain untouched, and the view of Central Park is as grand as ever. • 1 Central Pk. So. (212-583-1111). (E)

Rue 57
The burgundy-and-brass-bistro-by-the-numbers rooms don't lead you to expect much, but chef Sam Hazen has turned what used to be the dreariest corner on 57th Street into a boisterously attractive destination with quirkily superb dishes like mission fig turnovers with Parma ham and duck crumble. Unlike Pastis, it won't remind you of Paris. But when was the last time you ate this well around the corner from Bergdorf Goodman? • 60 W. 57th St. (212-307-5656). (M)

☆ Shelly's New York
The latest restaurant Shelly Fireman has created in his own image inhabits the space that was originally an Automat. Only the assimilative Fireman would offer towering shellfish platters alongside newfangled chicken chow mein, barbecued ribs, and a burger crowned with seared foie gras and make it work. • 104 W. 57th St. (212-245-2422). (M–E)

Above 60th Street, East Side

★ The Bar @ Etats-Unis
The young staff here take their jobs so seriously that it's sometimes hard to distinguish between a paying customer and a waitress perched on a bar stool, making sure the Collioure is up to snuff. The bar shares an impressive cellar with Etats-Unis, its sister restaurant across the street, whence comes the daily menu of hearty French-American fare. For a lighter bite, you can't go wrong with farmhouse cheeses and charcuterie paired with one of the terrific by-the-glass selections. • 247 E. 81st St. (212-396-9928). (M)

The Boathouse in Central Park
Claim a table by a flowery umbrella on the pondside deck and give thanks to Frederick Olmsted and generations of park champions for preserving this precious greenery. The American menu leans toward fresh seafood like pan-roasted monkfish with spring onions and garlic confit, and seared wild striped bass. • E. 72nd St. and ParkDrive N. (212-517-2233). (M–E)

★ Daniel
Daniel Boulud is blessed with the gift of being able to add familiar flavors into the most stunning of summations, like walnuts and foie gras that intensify the lush gaminess of quail. He routinely triumphs in why-didn't-anyone-else-think-of-it feats like sweetbreads without that heady aftertaste—suspending them between a rhubarb glaze and spinach purée. His chocolate bombe soars like no other. • 60 E. 65th St. (212-288-0033). (E)

★ Fred's at Barneys New York
Normally, the stuff served in department-store eateries is the gastronomic equivalent of the final clearance bin. Not so at Fred's. Its menu is an amalgam of au courant Italian (lovely pasta), guilt-ridden dietetic (chicken soup rendered fatless), and size-6-be-damned deli (chicken livers and pot roast to plotz from). Almost as satisfying as snatching up an irregular with no pulled threads. • 10 E. 61st St. (212-833-2200). (M–E)

Mark's
Decked out like a private London club, with plump, tasseled pillows. Fine French-American cooking (torchon of foie gras with cranberry-kumquat compote, pan-roasted lobster with Armagnac jus), award-winning wine list, and a Willy Wonka–worthy chocolate tea. • 25 E. 77th St., in the Mark Hotel (212-879-1864). (E)

Mo's Caribbean
Pack your bags, sweetie; we're going to the islands. Close enough. This spot with an MTV beach party vibe serves Caribbean and Mexican-American fare like jerked chicken, coconut shrimp, and fajitas—all in a dining room with real palm trees and reggae music. Reserve for Monday's Lobster Madness night. Leave with a suntan. • 1454 Second Ave., at 76th St. (212-650-0561). (M)

Nino's
Elegant Italian with a romantic mural garden and nightly live entertainment. Try the grilled dishes—-tuna on a bed of balsamic onions, double-cut veal chop—or the lobster fra diavolo. • 1354 First Ave., nr. 72nd St. (212-988-0002). (E)

☆ Orsay
The new version of *The Exorcist* isn't nearly as chilling as what Jean de Noyer must have gone through ridding the demons from this place. But from the ash of Mortimer's musty chicken hash, Orsay has risen, a brasserie swirling with seductive arches and good cheer, giving the Upper East Side the kind of French tickle it sorely needs. Do you think the former regulars would know the diff? • 1057 Lexington Ave., at 75th St. (212-517-6400). (M)

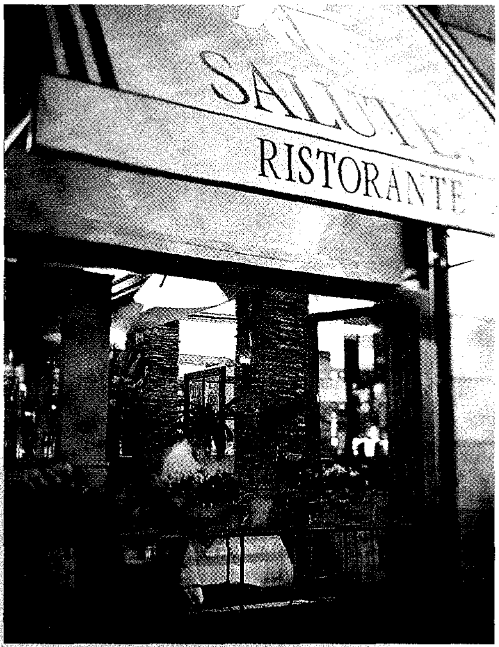
★ Park Avenue Cafe
A polished, countrified American café for business lunches and get-to-know-yous in the evening. Chef David Burke makes the tired catchall "American fare" sing, and keeps the neighbors rapt with signature dishes like salmon pastrami with crushed pepper. • 100 E. 63rd St. (212-644-1900). (E)

★ The Post House
How grand can a steakhouse get? If you took a meat-and-potatoes guy who liked to hang out at the Art Student's League, gave him a few years at Princeton, and financed his *Wanderjahr* abroad, he might come home and open the Post House. It's clubby but not snooty, with a Christo here and a Twombly there, and a well-traveled menu that includes everything from a Cajun rib steak to venison osso buco. • 28 E. 63rd St., in the Lowell Hotel (212-935-2888). (E)

Sel & Poivre
Stanching the flow downtown for bistro fare. Regulars find what they are looking for in this quaint, countrified space. The country-French cuisine includes steak au poivre, bouillabaisse, and roasted chicken, and the prix fixe menus are a bargain. • 853 Lexington Ave., nr. 64th St. (212-517-5780). (M)

Above 60th Street, West Side

★ Avenue Bistro
Linger over a scrambled-eggs-and-apple-pancake breakfast or come for dinner, when the pastry counter becomes a wine bar, and the menu shifts to sophisticated French-American fare like sweetbreads, foie gras terrine, and crisp roast duckling. Chef-owner Scott Campbell is justly proud of his creamy Valrhona hot chocolate, which he freezes into ice cream in the summer, and he's shrewdly responded to the neighborhood's demographics by concocting his own line of baby food. • 520 Columbus Ave., at 85th St. (212-579-3194). (M)



☆ Picholine
Terrance Brennan doesn't want to be the Upper West Side's best chef. He's got the whole city in his sights, which explains why his French-Mediterranean menu aspires to such lofty heights. Rustic nightly specials like cassoulet and seven-hour lamb shank are earthy counterpoint to menu selections like sea-urchin panna cotta and truffle-steeped poached halibut. The wild-mushroom-and-duck risotto has its own fan club, as does fromager Max McCalman. • 35 W. 64th St. (212-724-8585). (E)

River
The *faux*-tropical atmosphere provides a serene background for the familiar assortment of Vietnamese and Thai dishes. Standouts include chicken satay; pad Thai; spicy coconut chicken soup; and marinated beef with garlic, ginger, and plum sauce. • 345 Amsterdam Ave., nr. 76th St. (212-579-1888). (M)

Roth's Westside Steakhouse
When Marc Roth took over the steakhouse that used to be called Montana, he kept Neal Myers on as chef, encouraging him to create signature steaks like the Bear Mountain filet, fortified with blue cheese and walnuts in a Cabernet reduction. Friendly waiters do the steakhouse show-and-tell with plastic-wrapped raw specimens and offer a variety of sauces. There's also a martini menu, a raw bar, and pound cake with grill marks and an oddly beefy aftertaste. • 680 Columbus Ave., at 93rd St. (212-280-4103). (M)

★ Ruby Foo's
In what might be Auntie Mame's duplex, the black-bean sauce is vibrant and the wok steamed lobster is worth its weight in jade. And regardless of where you sit, you have to walk down the staircase at least once. Screaming "Live! Live! Live!" is optional. • 2182 Broadway, at 77th St. (212-724-6700). (M)

Sapphire Indian Cuisine
A couple of partners from TriBeCa's Salaam Bombay have brought regional Indian cuisine to Columbus Circle. The prix fixe lunch buffet is a bargain, and all the trendy territories (Goa, Gujarat) are well-represented. • 1845 Broadway, nr. 61st St. (212-245-4444). (M)

Brooklyn

★ Vaux Bistro
At the more affordable, family-friendly reincarnation of what used to be Vaux, the menu reads rustic French, with daily specials like coq au vin, beef stew, and bouillabaisse (all $16), plus all the bistro classics we've come to expect: Frisée salad with meaty lardons and hot garlic croutons. Potato-and-leek soup. Terrine de canard. Mussels with first-rate frites. And a chocolate-caramel bread pudding that will make you regret finishing them. • 278 Fifth Ave. nr. 1st St., Brooklyn (718-499-1433). (M)

Queens

★ Tierras Salvadoreñas
At Tierras Salvadoreñas, a friendly, spotless Salvadoran family restaurant in Jackson Heights, corn reaches its apotheosis in two delectable forms. The menu translates pupusas as "tortillas," but they're actually much closer to thickish, coaster-size cornmasa pancakes, the ultimate snack food. Except, maybe, for the tamal de elote, a velvety corn tamale served with either cheese or a crème fraîche–like cream. • 94-16 37th Avenue (718-672-0853). (I)

Opening

Back to Basics

Roberto Ruggeri launched his Italian-food empire with Bice, expanded it with Med Grill and Salute!, and then inexplicably veered off the proven pasta path at Grill on the Park, his multicultural conversion of the old Wolf's Deli. The tourists, alas, weren't biting, so two weeks ago, he reopened the space as a second **Salute!**, with craggy stone columns, a warmer, woodier feel, and a return-to-his-roots menu of crowd-pleasing pizza, crusty focaccia, and hearty pastas. (101 West 57th Street; 212-445-0040.)

Photograph by Kenneth Chen.

Classical & Dance

Ground Rules

This section emphasizes classical concerts, recitals, and public outdoor performances (but only the premeditated ones), and includes the occasional jazz concert if it is held, say, in a public space. For rock concerts and club information, see "Nightlife."

Classical Music

"American Songbook"
Season starts with Betty Buckley singing Kern, Bernstein, Sondheim, and stuff from the folksier set: Joni Mitchell, James Taylor, Lisa Loeb. 9/19–9/20 at 8. • Alice Tully Hall, Lincoln Center (212-721-6500); $50–$65.

Orchestra of St. Luke's
Continues its Bach Cantata series with the New York Baroque Soloists, performing autumn-inspired choral works. 9/19 at 7:30. • St. Vincent Ferrer Church, Lexington Ave. at 66th St. (212-534-6100, ext. 111); $25.

New York Philharmonic
Opening night of Masur's swan-song season features Anne-Sophie Mutter in Beethoven's Violin Concerto; also Franck's Symphony. 9/20 at 7. Then it's the Franck, Somei Satoh's *Kisetsu*, and Mahler's *Rückert* Lieder, with mezzo Angelika Kirchschlager. 9/21–9/24 at 8, 9/25 at 7:30. • Avery Fisher Hall, Lincoln Center (212-721-6500); $21–$82 (opening night: $50–$130).

Anonymous 4
Music Before 1800 presents the renowned all-women vocal quartet in "The Second Circle: Love Songs of Francesco Landini," with readings from Dante's *Vita Nuova*. 9/23 at 4. • Corpus Christi Church, 529 W. 121st St. (212-666-9266); $25–$30.

Ethos Percussion Group
Performs new commissioned works. 9/23 at 3. • Merkin Concert Hall, 129 W. 67th St. (212-501-3330); $10.

"Rachmaninoff Revisited"
Retrospective continues, featuring cellist Mark Kosower and pianist Jee-Won Oh in *Prelude et Dance Orientale*, Vocalise in E minor, Sonata in G minor, and Kosower's Sonata No. 1. 9/23 at 11, Walter Reade Theater. Mikhail Pletnev performs four Rachmaninoff étude-tableaux, *Variations on a Theme* by Corelli, and Tchaikovsky's *Grand Sonata*. 9/23 at 3, Avery Fisher Hall. • Lincoln Center (212-721-6500); $18–$42.

Nana Mukhadze, Piano
The cruise-ship performer, who's garnered kudos from the classical elite, plays works by Mendelssohn and Scriabin and the world premiere of Michael Torke's *Two Drinks*. 9/24 at 8. • Alice Tully Hall, Lincoln Center (212-496-0112); $15–$30.

Edited by Alicia Zuckerman

Opera

Amato Opera
Verdi's *Aida* runs weekends. 9/22–10/14; times vary. • Amato Opera, 319 Bowery (212-228-8200); $28.

Metropolitan Opera
Opening night is all Verdi: James Levine conducts excerpts from *Un Ballo in Maschera*, *Otello* (with Plácido), and *Rigoletto*. 9/24 at 6:30. • Metropolitan Opera House, Lincoln Center (212-362-6000); $250–$1,000.

New York City Opera
New Jonathan Miller production of *The Mikado* opens 9/20. *The Magic Flute* returns on 9/19, and *The Flying Dutchman* is up this week, too. • New York State Theater, Lincoln Center (212-307-4100); $25–$105.

Dance

CML Performance
Inspired by the life of the African-American developmental biologist Dr. Ernest Everett Just, *The Division of Memory* portrays our racial history through Just's dying moments. Thursdays through Sundays, 9/17–9/23 at 7:30. • P.S. 122, 150 First Ave. (212-477-5288); $15.

La Cuardra de Sevilla
Barcelona company presents the U.S. premiere of a new *Carmen*, based on choreographer Salvador Távora's great-great-grandmother's tales of working in a factory with the real Carmen. 9/17–9/23. Call for times. • City Center, 131 W. 55th St. (212-581-1212); $40–$75.

CalArts School of Dance
New York-based alumni from the *other* coast's hotbed of experimentation—including Donald Byrd and company—present premieres here. 9/20 and 9/22 at 8:30. • St. Mark's Church-in-the-Bowery, 131 E. 10th St. (212-674-8194); $15.

Dance as Ever
Performances feature New York City Ballet principal Peter Boal in a new solo work by Leigh Witchel, set to Japanese *koto* music. 9/20–9/22 at 8, 9/23 at 3. • Pace University, Michael Schimmel Center for the Arts, Spruce St. (212-780-3413); $25.

"Revealing Isadora"
Soloist Christine Jowers presents six dances inspired by the legacy of Isadora Duncan. Works by Ann Carlson, Catlin Cobb, Margie Gillis, Kun Yang Lin, and B. J. Sullivan. 9/20–9/22 at 8, 9/23 at 3. • University Settlement, 184 Eldridge St. (212-529-0168); $15.

Benoît Lachambre
Artistic director of the Montreal's par b. l. eux Company performs his solo work *Délire défait*, a multimedia self-portrait. 9/20 at 8, 9/21–9/22 at 7. Presented by Quebec New York 2001. Visit quebecnewyork.com for more events. • The Kitchen, 512 W. 19th St. (212-255-5793, ext. 11); $18.

"The Eagle Dance"
Tribute to Mohawk steelworkers fuses ancient dance steps with the footwork required for 500-foot-high construction. Features the Akwesasne Women Singers. 9/22 at 8. • City College, Aaron Davis Hall, Convent Ave. and 135th St. (212-627-0954); $15–$50.

Opening

Getting Medieval

"Really, it was kind of an experiment," says Johanna Maria Rose, a founding member of the all-woman vocal quartet **Anonymous 4**. "We said, 'Well, is there enough repertoire that we can do for essentially equal-voiced singers—altos and sopranos?' We searched around, dug out stuff, and said *You know, we could make a really nice concert program.*" Fifteen years later, the New York–based ensemble's international-touring schedule includes around 75 concerts a year, and last week their eleventh CD, *The Second Circle*, was released by Harmonia Mundi. "We didn't actually set out to have that happen. We just thought, *This is really great music; we want to sing it.*" Among them, the women hold degrees in ethnomusicology, medieval musicology, and medieval performance (though Rose insists, "We're not super-scholars or anything"), and accordingly, they perform mostly early music. On Sunday, they'll be uptown at the acoustically ideal Corpus Christi Church, singing music from the new CD—love songs by the Italian composer Francesco Landini, a blind fourteenth-century Florentine superstar. As with most of the group's concerts, songs will be interspersed with readings, this time from Dante's *Vita Nuova*, an impassioned homage to his chaste lover Beatrice (she reappears in the *Paradiso*). Similar in sentiment, Landini's songs express "incredible feelings of overpowering love and longing," explains Rose. "It's *very* Italian." Lately, Anonymous 4 has also been delving into the world of new music, performing commissions by Steve Reich, Richard Einhorn, and John Tavener. But "we've been doing medieval music for many years. And we will keep doing it." (See "Classical Music.") A.Z.

Photograph by Christian Steiner.

cue

Nightlife

Edited by Ethan Brown

Concerts

The Black Crowes
9/20–9/22 at 8. 9/20–9/21 are sold-out. • Beacon Theatre, Broadway and 74th St. (212-307-7171); $45.

Laurie Anderson
9/19–9/20 at 7:30. • Town Hall, 123 W. 43rd St. (212-307-7171); $27.50, $37.50.

Small Stages

B.B. King Blues Club & Grill
9/18: Brand Nubian. 9/20: Lettuce Plus Topaz. 9/22: The Smithereens. • 243 W. 42nd St. (212-997-4144).

Bottom Line
9/20: Lucy Kaplansky; Catie Curtis. 9/24: "Nightbirds: A Celebration of Women in Music" with Florence Dore, Betty Dylan, Dina Fanai, and Wendy Wall. • 15 W. 4th St. (212-228-6300).

Bowery Ballroom
9/17: Melissa Ferrick. 9/18–9/19: John Hiatt and the Goners. 9/21: Keller Williams. 9/22–9/23: Ocean Colour Scene; Ike Reilly. 9/24: Ozomatli. • 6 Delancey St. (212-533-2111).

Fez
9/19: Cropduster Records night with the Sharp Things; the Green Rooftops; Amanda Thorpe. 9/21: "What I Like About Jew" presents: A Tribute to *Fiddler on the Roof*. • Time Cafe, 380 Lafayette St. (212-533-2680).

Irving Plaza
9/17–9/18: Turin Brakes. 9/19: John Mayer; Shea Sager. 9/20–9/22: Built to Spill; the Delusions. 9/23: Smash Mouth; Leroy. 9/24: Rollins Band; Mother Superior. • 17 Irving Pl. (212-777-6800).

Knitting Factory
9/17–9/18: Art Davis and the Circle of Five. 9/19: Freedy Johnston; Stacey Earle. 9/21: Eddie From Ohio. 9/22: American Analog Set; AM/FM; Invert. 9/23: Marty Ehrlich's Traveler's Tales; Myra Melford/Marty Ehrlich Duo. 9/24: Dervish. • 74 Leonard St. (212-219-3055). $.

Makor
9/19: Norah Jones Quartet. • 35 West 67 St. (212-601-1000).

Manitoba's
Mondays: Beat Rodeo. Fridays: Adam Roth. Tuesdays: "Popcorn Tuesdays." • 99 Ave. B (212-982-2511).

Maxwell's
9/17: The Clean. 9/18: Ken Stringfellow. 9/19 Young Dubliners. 9/21: Dave Edmunds (solo acoustic). 9/22: Dead Moon. 9/23: Dismemberment Plan. • 1039 Washington St., Hoboken, N.J. (201-553-1703).

Mercury Lounge
9/19: Sex Mob. 9/20: Ken Stringfellow. 9/21: David Kolker; Melvin Sparks; Mike Errico. 9/22: Edith Frost; Patricia Vonne. 9/23: Dead Moon; Speedball Baby. • 217 E. Houston St. (212-260-4700).

S.O.B.'s
9/18: Michael Rose. 9/24: Cheo Feliciano. • 204 Varick St. (212-243-4940).

The Village Underground
9/19: "East Meets Jazz." 9/20–9/21: Cousteau. 9/22: Syd Straw. 9/24: Howie Day. • 130 W. 3rd St. (212-777-745).

"Warsaw"
9/22: Sound Tribe Sector 9. • Polish National Home, 261 Driggs Ave., Williamsburg, Brooklyn (toll free, 1-866-468-619).

Performance

Yo, Cho

It started, like a lot of very funny things, as a gag among friends. "I had this running joke with some friends that for my new show I'd dress up as a hoochie mama and just do gangsta rap," says comedienne **Margaret Cho** (pictured). Of course, the show, titled *The Notorious C.H.O.*—a title derived both from the name of slain rapper the Notorious B.I.G. and Lil' Kim's memorial album title, *Notorious K.I.M.*—doesn't depict Cho's transformation from a comic into a hip-hopper. But the ribald, up-front sexuality of female rappers like Lil' Kim was a huge inspiration for Cho nonetheless. "The politics of my show are very similar to what Lil' Kim does with her music," Cho says. "It's all about a very sexual kind of feminism which takes a concept like sluttiness and turns it on its head." Appropriately, where Cho's last show, *I'm the One That I Want,* recounted her post-sitcom-cancellation battle with drug addiction, this one centers around another obsession: sex. "I'm fascinated by extreme sorts of sex, like swinging and gay sex clubs," Cho says, "so the show is very raunchy in a matter-of-fact way." That directness nearly overwhelmed some of her audience at the Edinburgh Fringe Festival in Scotland. "I read some of the reviews recently, and the writers seemed really shocked," Cho says. "I don't think they've gotten over my bit about fisting yet." Cho plays the Hammerstein Ballroom on Sept 21. (See "Comedy.") E.B.

Clubs

Baktun
After a nearly year-long wait, this small meatpacking district nightspot finally has its cabaret license. And just in time, as the city has been left with only a handful of superclubs and a smattering of uninteresting bars because of Giuliani's quality-of-life crackdowns. The first Friday of every month: rotating house-music D.J.'s spin at "Confusion." Third Friday: eclectic dance music with D.J. Wayne Pate at "Soularium." Fourth Friday: Icelandic promoters Holmar and A. Gram's supercool "N'Ice." Saturdays: drum 'n' bass at "Direct Drive." Tuesdays: house great Tony Humphries. Thursdays: deep house with D.J. Jamyz Nylon. • 418 W. 14th St. (212-206-1590).

Centro-Fly
9/21: Norman Jay. 9/22: Roy Davis Jr. • 45 W. 21st St. (212-803-7859).

"Overboard"
Raucous Sunday-night dance parties aboard the PaddleWheel Queen. 9/23: Darren Emerson. • Paddle-Wheel Queen, 23rd St. and the East River (no phone; www.matter-form.com). $25.

The Roxy
Fridays: Yet another "New Roxy," but this time the club has taken seriously the city's desperate need for spots where you can actually dance to D.J.'s. Upstairs in the "Skybox," Foundation crew D.J.'s Kimyon and Rich Borque spin techno. On the main floor, superstar D.J.'s spin everything from progressive house to trance. Saturdays: The Chelsea boys dance all night to a rotating set of house D.J.'s. • 515 W. 18th St. (212-627-0404). $.

Shine
This downtown spot is now host to excellent, enthusiastically received, D.J.-oriented nights, as well as up-and-coming rock and dance acts. Tuesdays: Brazilian music with Ze Luis. Thursdays: the gloriously great D.J. Ron Trent and special guests like Phil Asher and Norman Jay. Fridays: house, techno, and trance D.J.'s unite for "Touch." Saturdays: "The Show" with D.J. Big Ben. • 285 West Broadway (212-941-0900).

SPA
The health-and-wellness theme (white walls, bathrooms designed to look like saunas) is thankfully mostly unobtrusive, and the crowd is thankfully not excessively chic. Spa promoter Steven Lewis maintains the kind of balance between office *zhlubs*, club kids, and A-listers he pulled off so nicely in the early days of

Ground Rules

In clubland, promptness is *not* next to godliness; expect shows to start much later than promised.
$ = cash only.

the now-defunct Life. Wednesdays: rock and roll spun by D.J.'s like Paul Sevigny. Thursdays: A-listers and fashionistas take over with "Ultra," featuring hip-hop, house, and rock and roll spun by D.J.'s Mark Ronson, Lady Bunny, and Cameron Douglas. Saturdays: Overdressed Euros line up for "Jet Set" with D.J. Eric LaPeau. • 76 E. 13th St. (212-388-1060).

Vinyl
Still strong as ever, thanks to a troika of the city's best dance parties—"Be Yourself," "Shelter," and "Body & Soul." Fridays: "Be Yourself" with progressive-house maestro D.J. Danny Tenaglia. Sundays: François K, Joe Claussell, and Danny Krivit spin at the now legendary afternoon party "Body & Soul." Thankfully, the crowd has thinned a bit lately, leaving plenty of room for dancing. • 6 Hubert St. (212-343-1379).

Performance

Slammin' Davis Jr.

"Neo-soul" singers like D'Angelo, Maxwell, and Jill Scott have received critical props, but few realize that house music has its very own cadre of innovative soul rebels, like Romanthony, Blaze, and **Roy Davis Jr.** (pictured). A producer of impressive depth and diversity—the sweet songfulness of "Gabriel" inspired the creation of British two-step, while the percussive "Watch Them Come" helped shape the "Afro-house" sound—Davis also possesses one of the most compelling falsettos since Curtis Mayfield. In a perfect world, he'd be a star, but as dance music is still ghettoized, he remains one of clubland's best-kept secrets. Davis spins at Centro-Fly on September 22. (See "Clubs.")

Jazz

Birdland
Proof that jazz is alive and well in midtown, this classy boîte serves up some fine southern cuisine along with its first-rate lineup. Sundays: Tito Puente Orchestra. Mondays: The Art Blakely Jazz Revue; Toshiko Akiyoshi Jazz Orchestra featuring Lew Tabackin. Tuesdays: from 5:30 to 7:30 P.M., David Ostwald's Louis Armstrong Centennial Band; the Duke Ellington Orchestra. Fridays: Lew Andersen's All-American Big Band. 9/19–9/20: Chris Connor. 9/21–9/22: Andy Bey. • 315 W. 44th St. (212-581-3080).

Blue Note
With a great sound system and a decent view from every seat in the house, the "jazz capital of the world" often presents two top-flight artists in one evening. Sets at 9 and 11:30. 9/18–9/23: Steve Turre Quintet; Richard Bona Sextet. • 131 W. 3rd St. (212-475-8592).

Cajun
A brassy and brightly lit bit of New Orleans in Chelsea, dedicated to Preservation Hall–style Dixieland. Regulars include Joe Muranyi, clarinetist for the last six years of Louis Armstrong's All Stars; Eddy Davis, a jazz banjoist; and Chuck Folds, a stride pianist and sometime accompanist to trumpet legend Doc Cheatham. • 129 Eighth Ave., at 16th St. (212-691-6174).

City Hall
Fridays in the Granite Room: The Charles Mingus Orchestra. $15 cover, $10 for students. • 131 Duane St. (212-227-7777).

New York metro
Find a bar or club: Search our listings of more than 500 great bars by type and location at www.newyorkmetro.com/bars.

Iridium
Formidable jazz comers and the occasional legend grace this legendary jazz spot, now at a new location in midtown. Monday nights, the Les Paul Quartet holds office hours. Sets Sun.–Thurs. at 8:30 and 10:30, with extra midnight set Fri. and Sat. 9/18–9/23: Miles Davis All-Stars with Wallace Roney, Mike Stern, Gary Bartz, Buster Williams, and Lenny White. • 1650 Broadway, at 51st St. (212-582-2121).

"Jazz at Noon"
Lunchtime jam sessions every Friday at Cafe St. Bart's with some of jazz's hottest players. 9/21: Dick Hyman. • Cafe St. Bart's, 109 E. 50th St. (212-888-2664).

"Jazz Salon"
Intimate jazz performances in a loft setting. Admission includes open wine, beer, and soft-drink bar. 9/17: The Lonnie Plaxico Trio. • 177 Prince St., top floor (800-730-6992); $40.

Red Blazer
Mondays and Tuesdays: Sam Ulano's Jazz Band. Wednesdays: Felix Swing Band; Alan Russell Big Jazz Band. Thursdays: Stan Rubin's Big Swing Band. Fridays: Simon Wettenhall's Oceanic Dixieland Band. Saturdays: Bob Cantwell's Dixie & Swing Band. • 32 W. 37th St. (212-947-6428).

Rose Center
The Rose Center is open until 8:45 P.M. Suggested admission is $10 for adults, $7.50 for students and seniors, $6 for children. Performances take place every Friday from 5:45 to 6:45. 9/21: Hilton Ruiz Quartet. • American Museum of Natural History, Central Park West at 79th St. (212-769-5100).

Showman's Café
Reopened right on 125th Street (though not, unfortunately, in its original location adjacent to the Apollo), the legendary jazz watering hole offers slow-cooked soul-jazz and funkified hard bop every night. No cover; two-drink minimum. • 375 W. 125th St. (212-864-8941). $.

Small's
Extremely cozy and open all night, offering after-hours jazz until 8 A.M. It's a candlelit basement whose nightly jams start round about 2 A.M.—the perfect time for a post-Village Vanguard visit (it's right around the corner)—and often involve free beverages and food. • 183 W. 10th St. (212-929-7565).

Smoke
A great jazz lounge with low cover to boot. 9/17: John Farnsworth. • 2751 Broadway, at 105th St. (212-864-6662).

Tonic
Yet another impeccably hip Lower East Side avant-jazzerie, Tonic has its sights set on the Knitting Factory crowd. Sunday: Klezmer Sundays. 9/17: Mike Cooper; Jim O'Rourke; Wizz Jones; Thurston Moore. 9/18: Quakebasket. 9/19–9/22: Musique Actuelles. • 107 Norfolk St. (212-358-7503). $.

Up Over Jazz Cafe
9/21–9/22: Marcus Strickland. • 351 Flatbush Ave., Park Slope, Brooklyn (718-398-5413).

Village Vanguard
Perhaps the world's greatest jazz club, and certainly the most steeped in history, this dark, smoky institution is revered by fans around the world. Study the photos of jazz icons, dig the curtains Miles Davis once played to, and sneak a glance inside the kitchen, an Algonquin Round Table for the bop age. Mondays, the Vanguard Jazz Orchestra swings on. Sets a 9:30 and 11:30, with a late 1 A.M. set Fri. and Sat 9/18–9/23: Martial Solal Trio. • 178 Seventh Ave. So., a W. 11th St. (212-255-4037). $.

Comedy

Boston Comedy Club
Animal House ambience and, most nights, comedy t match. Shows Tues.–Thurs. at 9:30; Fri.–Sat. at 8,10 and midnight. • 82 W. 3rd St. (212-477-1000).

Carolines on Broadway
In Times Square just down the street from the *Letterman* show, Carolines hosts big names and talented up-and-comers in its wide, elegant, TV-studio-like basement. Mondays, "New Talent Night," hosted by Eddi Brill. 9/18: Hot 97's Phat Tuesday. 9/19: Girlcomic.ne Benefit. 9/20–9/23: Mitch Hedberg; Mik Epps. 9/24 Susie Essman. • 1626 Broadway, bet. 49th and 50th Sts (212-757-4100). $12.50–$24.50, two-drink minimum.

Comedy Cellar
A physical throwback to sixties Village coffeehouses

this is the late-night subterranean haunt of many of the city's top comics. Shows Fri. at 9 and 11; Sat. at 9, 10:45, and 12:30; and Sun.–Thurs. at 9. 9/17–9/23: Colin Quinn; Greg Giraldo; Godfrey; Dave Attell; Greer Barnes. • 117 MacDougal St. (212-254-3480).

Comic Strip
Probably the most expertly booked club in the city, this showcase offers an eclectic mix of comedians every night of the week. • 1568 Second Ave., bet. 81st and 82nd Sts. (212-861-9386).

Dangerfield's
Founded by the respect-deprived comedian two decades ago, this Vegas-style lounge is one of the city's oldest comedy establishments. Shows Fri. at 9 and 11:15; Sat. at 8, 10:30, and 12:30 A.M.; Sun.–Thurs., continuous from 8:45. Cover is $15 Fri. and Sat. ($20 for 10:30 Sat. show), $12.50 on weeknights; no minimum. 9/17–9/23: Gregory Rogell; John Rizzo; Vic DiBitetto; Hood; Jerry Diner; Nancy Redman. • 1118 First Ave., bet. 61st and 62nd Sts. (212-593-1650).

Gotham
A trendy comedy spot in the Flatiron district. Every Tues. and Sun.: New Talent Showcase. Wednesdays with Robert Klein. Sun.–Thurs. at 8:30 with a $10 cover; Fri. and Sat. at 8:30 and 10:30 with a $15 cover. Two-drink minimum. 9/18: "Comedy Salsa." 9/19: Gotham All-Stars. 9/20: Stephen Lynch. 9/21–9/22: Ted Alexandro; Wali Collins; Louis Ramey; Rich Francese. • 34 W. 22nd St. (212-367-9000).

Margaret Cho
9/21 at 7:30 and 10:30. • Hammerstein Ballroom, 311 W. 34th St. (212-307-7171) $46.50–$28.

Stand-up New York
Robin Williams is known to drop by here unannounced to warm up for his *Letterman* appearances. Shows Sun.–Thurs. at 7 and 9; Fri.–Sat. at 8, 10, and 12:15 A.M. $12 cover. • 236 W. 78th St. (212-595-0850).

Cabaret

Algonquin Hotel
The Oak Room hosts some formidable names in its cozy environs. (Early shows Tues.–Sat., late shows Fri. and Sat.) Through 10/6: Eric Comstock with Dena DeRose and Thos Shipley. • 59 W. 44th St. (212-840-6800).

Arci's Place
A Murray Hill–area Italian restaurant with an intimate cabaret space. 9/17: David Raleigh. 9/20–9/22: Maureen Tomson Villante. • 450 Park Ave. So., at 30th St. (212-532-4370).

Cafe Carlyle
Every Monday, Woody Allen swings through the early set with Eddy Davis & His New Orleans Jazz Band at 8:45. $60. 9/18–10/14: Cybill Shepherd. • Carlyle Hotel, Madison Ave. at 76th St. (212-744-1600).

Cafe Pierre
Tues.–Sat., singer-pianist Kathleen Landis celebrates her fourteenth year at the Cafe Pierre with a special program called "Fascinating Rhythms: 50 Years of American Popular Song and Jazz." Sun.–Mon., Nancy Winston sings and plays piano. $19 minimum; jacket and tie required. • Fifth Ave. at 61st St. (212-940-8195).

The Carnegie Club at Carnegie Bar and Books
Fridays at 8 and 10: Chris Byars and his eight-piece jazz band. Saturdays at 8 and 10: Sinatra impersonator Cary Hoffman. • 156 W. 56th St. (212-957-9676).

Don't Tell Mama
What better way to wind down after an evening of overwrought Broadway fare than some understated cabaret? Saturdays at 8:30: "Poole Party" with Ron Pool. Saturdays at 11: "Judy Garland and Liza Minnelli Love" with Tommy Femia and Christine Pedi. • 343 W. 46th St. (212-757-0788). $.

Feinstein's at the Regency
Michael Feinstein's cabaret space at the Regency Hotel shares the room with the restaurant 540 Park. Tues.–Sat,. the cover charge is $60. Two shows on Fridays and Saturdays, $60 per show. The food and beverage minimum is $40 per person at all 8:30 shows, $25 per person for the 11 P.M. shows. Through 9/29: Cleo Laine; John Dankworth. • 540 Park Ave., at E. 61st St. (212-307-4100 or 212-339-4095).

FireBird Café
The theater district's best postshow snuggery, right next door to an overwrought Russian restaurant—steer clear of the Cossack-dagger-toting doormen and you'll be fine. Sets Wed.–Thurs. at 9; Fri.–Sat. at 9 and 11. $30 cover; $15 minimum. Tuesdays in September: "FireBird Opera Series." Wednesdays in September: New York Chamber Opera presents: "The Joy of Sex . . . Tets." • 365 W. 46th St. (212-586-0244).

Hideaway Cabaret and Supper Club
Formerly the Red Blazer, the Hideaway Cabaret and Supper Club now hosts cabaret's biggest names like Lainie Kazan and Wesla Whitfield in their Julie Wilson Room. 9/20–9/23: K. T. Sullivan and Larry Woodard. 9/24: Tom Wopat. • 32 W. 37th St. (212-947-6428)

Judy's
This cozy and friendly piano bar features two performance spaces, a fine menu, and a weekly gig by Judy herself. 9/17: "Leer Mondays." 9/19: Stephanie Cheek in "Spinning My Heart." 9/20: Linda Fields in "Bedazzled by Broadway." 9/21: Stephanie Cheek in "Spinning My Heart." 9/22: Linda Fields in "Bedazzled by Broadway." 9/23: Jeanne Beauvis in "Classical Cabaret." 9/24: "Leer Mondays." • 169 Eighth Ave., bet. 18th and 19th Sts. (212-929-5410).

Performance

Cybill Action

Sure, that *Men Are From Mars, Women Are From Venus* TV show was atrocious, but there are lots of things to like about Cybill Shepherd (pictured). She was the perfect comedic foil for Bruce Willis's perpetual smirk on *Moonlighting;* she slept with Elvis (!!!); and she's a capable cabaret singer, one who balances all the usual Gershwin and Coward with funny, self-deprecating tales from her own truly interesting life. From September 18 to October 14, she'll share her ample talents—and maybe an intimate detail or two about the King—at the Cafe Carlyle. (See "Cabaret.")

Solutions to last week's puzzles

■	H	■	C	■	P	■	■	■	W	■	W	■	F	■
M	A	C	A	R	O	N	I	■	E	R	O	T	I	C
■	R	■	T	■	W	■	N	■	R	■	R	■	A	■
U	M	B	O	■	D	I	S	N	E	Y	L	A	N	D
■	L	■	■	■	E	■	E	■	W	■	D	■	C	■
M	E	L	L	O	R	■	C	R	O	T	C	H	E	T
■	S	■	O	■	■	■	T	■	L	■	L	■	■	■
■	S	I	G	N	A	L	■	A	F	F	A	I	R	■
■	■	■	A	■	N	■	M	■	■	■	S	■	E	■
P	H	A	N	T	A	S	Y	■	I	N	S	U	L	T
■	O	■	S	■	L	■	S	■	L	■	■	■	I	■
P	A	S	T	R	Y	C	O	O	K	■	C	H	A	R
■	R	■	O	■	S	■	R	■	L	■	H	■	N	■
U	S	A	N	C	E	■	E	L	E	G	A	N	C	E
■	E	■	E	■	D	■	■	■	Y	■	T	■	E	■

P	A	S	H	A	S	■	P	A	R	S	E	S	■	D	R	I	F	T	S	■
A	N	T	O	N	Y	■	E	R	O	I	C	A	■	A	N	N	A	B	E	L
C	O	U	L	D	N	T	G	E	T	T	O	F	I	R	S	T	B	A	S	E
E	D	D	Y	■	C	O	L	A	■	■	L	A	V	E	■	E	R	R	E	D
■	E	S	O	■	O	R	E	■	L	E	O	R	A	■	J	A	I	■	■	■
■	■	■	K	E	P	T	G	O	I	N	G	I	N	C	I	R	C	L	E	S
A	C	C	E	D	E	■	■	A	N	D	Y	■	H	A	N	S	■	O	L	E
L	E	E	■	E	S	T	A	T	E	S	■	H	O	A	X	■	A	S	E	A
A	L	L	E	N	■	E	R	S	■	■	K	E	E	N	■	A	V	A	N	T
I	T	E	M	■	H	A	M	■	P	A	I	R	■	■	A	R	E	N	A	S
■	■	B	A	R	E	L	Y	M	A	D	E	A	L	I	V	I	N	G	■	■
M	A	R	I	A	N	■	■	O	L	A	V	■	O	D	E	■	G	E	N	E
I	T	A	L	Y	■	A	C	R	E	■	■	D	O	E	■	H	E	L	I	X
R	A	T	S	■	B	L	O	T	■	A	N	I	M	A	T	E	■	E	K	E
E	R	E	■	S	O	O	N	■	S	M	E	E	■	■	E	R	A	S	E	S
D	I	D	N	T	C	U	T	T	H	E	M	U	S	T	A	R	D	■	■	■
■	■	■	O	A	K	■	O	R	O	N	O	■	A	A	R	■	U	S	A	■
A	B	O	R	T	■	C	R	A	W	■	■	A	S	T	O	■	L	A	N	E
T	O	O	M	U	C	H	T	I	M	E	O	N	H	I	S	H	A	N	D	S
M	A	N	A	T	E	E	■	N	E	G	A	T	E	■	E	A	T	E	R	S
■	T	A	L	E	O	F	■	S	N	O	R	E	S	■	S	T	E	R	E	O

DŌ HWA
KOREAN BAR
AND RESTAURANT
55 CARMINE ST NYC
212-414-1224

Discover For Yourself What The Critics Are Raving About
Salaam Bombay
Indian Cuisine
N.Y. Times ★★
Zagat - "Award of Distinction"
Forbes - "The Best Indian Food in Town"
317 Greenwich St. N.Y.C (212) 226-9400

"La Mangeoire"
1008 Second Avenue
(between 53rd and 54th streets)
New York, NY 10022
212.759.7086

Authentic Hunan Cuisine.
7 private dining rooms, 6 to 80 people.
SUSHI BAR • PARTIES TO 250
JIMMY SUNG'S
RESTAURANT
219 EAST 44TH ST. (Bet. 2nd & 3rd Aves.)
RES: 212 682-5678

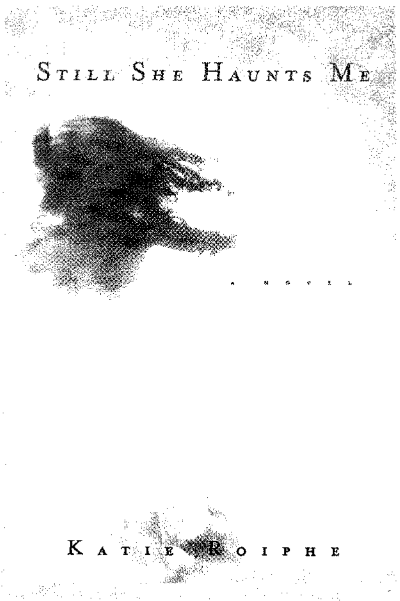
cue TheMix

Edited by Boris Kachka

In Print

Next Stop Wonderland

"There is something noble," says culture pundit turned novelist **Katie Roiphe**, "about a man with a self-restraint so powerful he would create stuttering turtles and talking chess pieces as a way of avoiding the subject at hand." The subject at hand is Lewis Carroll's probable pedophilia, in Roiphe's sympathetic new historical novel *Still She Haunts Me*. Most likely, the feminist mainstream will be as happy with her latest effort as it was with *The Morning After*, her book-length pooh-poohing of date rape. (Elsewhere, she's praised Monica Lewinsky for assertively demanding job placement, but urged Hillary to show her vulnerable side.) "Everything I've written has been in favor of mystery and against crude cultural definitions," says Roiphe, reinforcing her Camille Paglia-meets-*Rules*-girl rep. She first thought of the novel while teaching a Princeton class in Victorian children's literature. "What was interesting to me was that my students thought either Carroll was completely innocent and pure, or he was a pederast," she says. "To me, the truth is so much more complicated and subtle, and that's what I tried to get at." Often taken to task for proving political points with personal anecdotes, Roiphe may surprise a critic or two. "I think a lot of people expected me to write an 'I'm too fat, I slept with a lot of men' first novel. But I wanted to try something a little more ambitious." Then there's the safety issue: "I've had death threats before, so it's nice to write something with no death threats attached to it. Well, none yet." (See "The Written Word" for readings.) B.K.



Radio Highlights

"Cité de la Musique: WQXR Live From Paris"
A special three-day program about the French capital broadcasts live from the very place, with interviews, audio tours, and, of course, lots of music. • 9/20–9/21, 10 A.M. to 2 P.M., and 9/22, 9 A.M. to 1 P.M. WQXR, 96.3 FM.

"Survival Kit" With Leonard Lopate
This season, which begins Monday, the radio host will ask the likes of David Sedaris, Mark Morris, and astrophysicist Neil de Grasse Tyson what sorts of books and music they'd like to have on a desert island. • 9/23 at 4 P.M. WNYC, 93.9 FM.

"Tell Me How Long Trane's Been Gone"
The weekly airing of a five-part documentary on the life of John Coltrane, in honor of the late jazz great's would-be 75th birthday on September 23, continues this week with part four. Other related shows (like an interview with son Ravi and a profile with Nancy Wilson) also air this week. • 9/24 at 7 P.M. WBGO, 88.3 FM.

Lectures and Panels

Ian Kennedy
Illustrating his talk with maps, paintings, and photos, the chairman of the Dickinson Roundell gallery discusses war tactics in a talk titled "The Road to Armageddon: The Great War, 1914–1918." • 9/19 at 5:30 P.M. The Frick Collection, 1 E. 70th St. (212-288-0700); free.

Malachy McCourt et al.
McCourt and three debut fiction writers—Alexander Chee, Hozy Rossi, and Jacqueline Guidry—talk about the writing life in a "New York Is Book Country" panel discussion. • 9/19 at 6 P.M. Borders Books, 461 Park Ave., at 58th St. (212-980-6785); free.

Kate and Andy Spade
The creative power couple (she of the famed bags, he an award-winning ad director) talk about how they pooled their talents and resources to launch the Kate Spade brand. The tab covers a pre-talk open bar. • 9/19 at 6 P.M. The Art Directors Club, 106 W. 29th St. (212-643-1440); $20.

Sheila Nevins
The hot-shot executive behind many of HBO's acclaimed shows talks to admirers at a breakfast sponsored by New York Women in Film and Television. • 9/20 at 8 A.M. The Society of Illustrators, 128 E. 63rd St. (212-679-0870, ext. 3); $30, $15 NYWIFT members.

"Fighting Media Myths About Globalization"
FAIR (Fairness and Accuracy in Reporting) sponsors a talk by policy analyst Robert Naiman and journalist Terry Allen on the media's alleged distortion of the motives of anti-world-trade protesters. • 9/20 at 6:30 P.M. Housing Works, 126 Crosby St. (212-334-3324); free.

"Tree of Life" Conference
Yale University and the Natural History museum convene an inexpensive three-day conference on the way recent genomic discoveries affect evolutionary biology. • 9/20 to 9/22, 9 A.M. to 5:30 P.M. The American Museum of Natural History, Central Park West at 79th St. (212-769-5200); $35, $25 members, students, and seniors.

"Where is E-Publishing Headed?"
A panel in conjunction with "New York Is Book Country," with author M. J. Rose and John Wiley & Sons e-publishing director Kelly Franklin, is moderated by James Lichtenberg, the president of Lightspeed Inc. • 9/21 at 6 P.M. Center for Publishing, New York University, 11 W. 42nd St., 10th floor (212-790-3232); free.

"Writing Aloud: The Sonics of Language"
The edgy writers, composers, and artists who contributed to *Writing Aloud*, an art book with accompanying music, read from or otherwise present their multimedia compositions. • 9/21 at 6 P.M. New Museum, 583 Broadway (212-219-1222); free.

Oscar Wilde
In conjunction with the Morgan's biographical exhibit, "A Life in Six Acts," Christine Nelson—the library's curator of literary and historical manuscripts, gives a gallery talk. • 9/21 at 6:30 P.M. Morgan Library, 29 E. 36th St. (212-685-0008); $10, $5 members.

"The Subway Century"
In a "New York Is Book Country" event, Stan Fischler, who writes about hockey and subways, moderates a talk on the latter, featuring other experts like producer Matt Kells, authors Joe Cunningham and John Henderson, and reporter Larry Van Gelder. • 9/22 at 2 P.M. The Municipal Art Society, 457 Madison Ave., at 50th St. (212-935-3960); free.

Writing and Publishing in Quebec
A panel co-sponsored by "New York Is Book Country" and the ongoing Québec New York festival features authors Lise Boissonette, Nicole Brossard, Anne Charney, and Sergio Kokis, with Christiane Charette moderating. The next day, the authors appear at a deli in Midtown to read and see how Quebecois bagels measure up against ours. • Panel: 9/22 at 4 P.M. Segal Lecture Hall, The Graduate Center, 365 Fifth Ave., at 34th St. (212-779-5515); free. Reading and Tasting: 9/23 at 10 A.M. Liberty Deli, 22 E. 49th St. (212-779-5515); free.

Paul Krugman
The New York *Times* op-ed columnist and economic expert talks about the country's shaky prospects. • 9/24 at 8:15 P.M. The 92nd Street Y, 1395 Lexington Ave. (212-415-5500); $22.

The Written Word

Nadine Gordimer
The Nobel Prize–winning South African reads from her latest book, *The Pickup*, and signs copies. • 9/19 at 7:30 P.M. Barnes & Noble, 2289 Broadway, at 82nd St. (212-362-8835); free.

P. J. O'Rourke
The chief of *Rolling Stone*'s international-affairs desk reads from his new book, *The CEO of the Sofa*. • 9/19 at 7:30 P.M. Barnes & Noble, 33 E. 17th St. (212-253-0810); free.

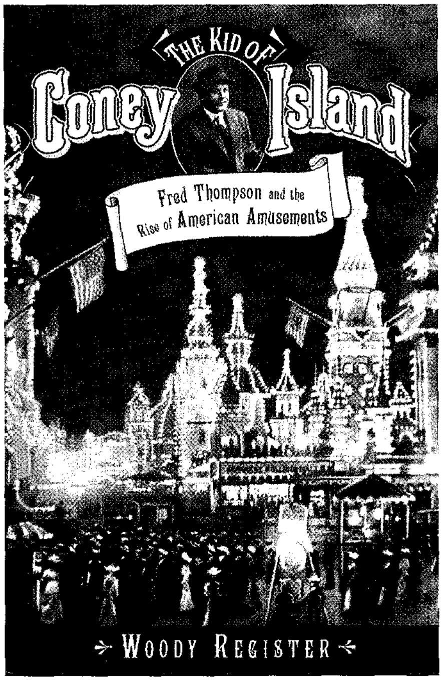
Katie Roiphe
The scandalous feminist pundit-turned-novelist reads from her first fiction work, *Still She Haunts Me*, alone on Wednesday and with up-and-coming author Erika Krouse the following Monday. • 9/19 at 7:30 P.M. Barnes & Noble, 4 Astor Pl. (212-420-1322); free. With Krouse 9/23 at 7 P.M. KGB, 85 E. 4th St. (212-505-3360); free.

Michael Chabon
The Pulitzer Prize–winning author is interviewed by Brooklyn author Jonathan Lethem on Thursday and reads the next day from his masterpiece of a novel, *The Amazing Adventures of Kavalier & Clay*. • Interview: 9/20 at 6 P.M. Celeste Bartos Forum, Humanities and Social Sciences Library, Fifth Ave. at 42nd St. (212-930-0855); $10

In Print

Brighton Beach Memoirs

Woody Register—whose first book, **The Kid of Coney Island** (Oxford University Press, $30), chronicles the life and extraordinary works of Luna Park creator Fred Thompson—isn't from New York. But then, neither was Thompson, the man who helped invent pop culture and, thanks to ahead-of-its-time P.R., was later compared to a carefree Peter Pan. Thompson, who was born in Ironton, Ohio, in the middle of the industrial recession of the 1870s, set his sights, not on appealing to suburbanites appeasing their brats, but to hard-bitten grownups yearning to feel like children. Or so goes Register's narrative, a thorough and well-illustrated (if a touch too academic) biography of the man who created the most amusing amusements in America.



Reading: 9/21 at 7:30 P.M. Barnes & Noble, 675 Sixth Ave., at 22nd St. (212-727-1227); free.

Lily Burana
The author reads from, discusses, and signs copies of her recent book, *Strip City: A Stripper's Farewell Journey Across America*. • 9/20 at 7:30 P.M. Barnes & Noble, 4 Astor Pl. (212-420-1322); free.

John Colapinto
The journalist and recent author of *About the Author* discusses his work. • 9/20 at 8 P.M. National Arts Club, 15 Gramercy Park So. (212-592-4648); free; jacket required.

New York Authors
In a "New York Is Book Country" event, Anthony Bourdain talks about his book, *Typhoid Mary*, Joel Rose about *New York Sawed in Half*, Sanna Feirstein about *New York Places and How They Got Their Names*, and co-authors Howard B. Rock and Deborah Dash Moore about *Cityscapes: A History of New York in Images*. • 9/21 at 2 P.M. The New-York Historical Society, Two W. 77th St. (212-873-3400, ext. 0); $5.

Lily Brett
The Australian author reads from *Too Many Men*, her first novel to be published Stateside. • 9/21 at 2 P.M. Epiphany Branch Library, 228 E. 23rd St. (212-679-2645); free.

Helene Stapinski
The former journalist reads from *Five Finger Discount*, her family memoir of Jersey City. • 9/21 at 3 P.M. Fresh Meadows Branch Library, 193-20 Horace Harding Expwy, Queens (718-454-7272); free.

New York Is Book Country—Barnes & Noble Stage
Throughout the day of the grand street fair, the chain ponsors a stage for readings from the likes of David chickler (noon), James Patterson (2:30 P.M.), Candace Bushnell (4 P.M.), and poets Deborah Garrison, Sharon Olds, and Sapphire. • 9/23, 11 A.M. to 5 P.M. Fifth Ave. at 8th St. (www.nyisbookcountry.com); free.

Latino Authors
At another "Book Country" event, five Latino authors, including Ernesto Quiñonez and Abraham Rodriguez, read from and discuss their work, with Rafael Pi Roman moderating. • 9/23 at 12:30 P.M. Donnell Library Center, 20 W. 53rd St. (212-807-4770); free.

"A New Leaf: Readings on Seasonal Themes"
Thomas Beller, poet Jennifer Michael Hecht, and other readers explore themes of the Jewish High Holidays. • 9/23 at 3 P.M. Eldridge Street Synagogue, 12 Eldridge St. (212-978-8800); $6.

Harriet Lerner
The famed relationship expert and best-selling author plugs her latest book, *The Dance of Connection*, during her first local book event. • 9/23 at 7:30 P.M. The 92nd Street Y, 1395 Lexington Ave. (212-415-5500); $22.

"Food For Thought"
Frances Sternhagen and Bob Dishy open the fall season of this ongoing lunchtime stage reading series, presenting Samuel Beckett's "Happy Days." • 9/24 at 1 P.M. National Arts Club, 15 Gramercy Park So. (212-362-2560); $29 includes box lunch.

Salman Rushdie
In a rare interview, the now-very-public author talks to globe-trotting writer Francisco Goldman and later reads from his latest novel, *Fury*. • 9/24 at 7 P.M. The 92nd Street Y, 1395 Lexington Ave. (212-415-5500); $35.

Game Week

HOME AWAY

	Mon: 9/17	Tues: 9/18	Weds: 9/19	Thur: 9/20	Fri: 9/21	Sat: 9/22	Sun: 9/23
METS	PIT FSNY 7:10 P.M.	PIT FSNY 7:10 P.M.	PIT FSNY 7:10 P.M.		ATL FSNY 7:10 P.M.	ATL FSNY 7:10 P.M.	ATL WPIX 1:10 P.M.
ANKEES	TB MSG 7:15 P.M.	CHI MSG 8:05 P.M.	CHI MSG 8:05 P.M.	CHI MSG 8:05 P.M.	BAL MSG 7:05 P.M.	BAL MSG TBD	BAL MSG 1:35 P.M.
ETS							NE CBS 4:05 P.M.
IANTS							KC FOX 1:00 P.M.
ANGERS			NJD MSG 7:00 P.M.	PHI MSG 7:00 P.M.		NYI MSG 7:30 P.M.	PHI MSG 5:00 P.M.

T. Coraghessan Boyle
The popular and acclaimed author reads from his latest story collection, *After the Plague*, and signs copies. • 9/24 at 7:30 P.M. Barnes & Noble, 33 E. 17th St. (212-253-0810); free.

Special Events

Tours

Sutton and Beekman Place
The theme of this tour—reflected in its title, "Money Can't Buy You Happiness"—necessitates extended visits to the former moping grounds of Greta Garbo and Marilyn Monroe, along with other posh, unhappy locales. • 9/22 at 10:30 A.M. Meet at the northwest corner of First Ave. and 52nd St. (212-265-2663); $5.

Francis Morrone's Brooklyn Tour
On a "Book Country"-related tour, Francis Morrone, the author of *An Architectural Guidebook to Brooklyn*, shows you around the borough, starting with its court district. Morrone also reads at other locations during the festival. • 9/22 at 11 A.M. Meet at Borough Hall, Montague St. at Cadman Plaza (718-254-9830, ext. 34); $18.

Oktoberfest Historic Pubs and Taverns Tour
Okay, most of them aren't German, but they've all got tons of history, from the famous former haunts of Hemingway and Fitzgerald to legends in their own right, like the White Horse Tavern. • 9/22 at 5:30 P.M. Call 212-465-3331 for reservations and meeting place; $12.

The Bukharian Community
Svetlana Levitia, cultural director of the Bukharian Jewish Congress, takes you to Queens and the heart of Bukharian New York. • 9/23 at 10 A.M. Call 212-415-5500 for reservations and meeting place; $55, lunch included.

Benefits

Barry Harris Award Gala
Pianists Tommy Flanagan and Sir Roland Hanna head a musical tribute to Harris, the recipient of the second annual Brooklyn Conservatory of Music Award, during a gala ceremony and fund-raiser for scholarships to the conservatory's two schools. • 9/24 at 6 P.M. Laura Belle, 120 W. 43rd St. (718-622-3300); $150 and up.

Exhibit

"Vanished: Photos From the Prospect Park Archives"
Evidence of long-gone farms, structures, and pieces of Brooklyn history (plus a few park proposals that never made it) are on display near the cultural center of the borough, at Grand Army Plaza. • Weekends through October 28, 1 to 5 P.M. The Gallery in the Grand Army Plaza Arch, Flatbush Ave. at Prospect Pk. West, Brooklyn (718-965-7722); free.

Events

Vintage Fashion & Antique Textile Show
An antiques sale focusing on clothing should be a treasure trove for vintage enthusiasts and high-end antiques shoppers alike. • 9/21, noon to 7 P.M., and 9/22–9/23, noon to 6 P.M. Sixty Ninth Regiment Armory, Lexington Ave. at 26th St.; Friday $20, either weekend day $10.

Fourth Annual Knit-Out
Kick it midwestern style (along with the city's growing number of knitting trendoids) by attending this festival of fashion shows, demonstrations, discussions, and a participatory "show and share." • 9/23, noon to 5 P.M. Union Square Park at 17th St. (800-662-9999); free.

Latin Dance Competition
In celebration of Hispanic Heritage Month, South Street Seaport hosts a free contest of salsa dance in open, amateur, and youth categories. Vocalist José Alberto "El Canario" (the Canary) provides some sounds. A reception benefiting the Hispanic Scholarship Fund will follow. • 9/23, 1 to 6 P.M. Pier 17, South Street Seaport (registration info at 866-896-1812); entry free; reception $50.

cue

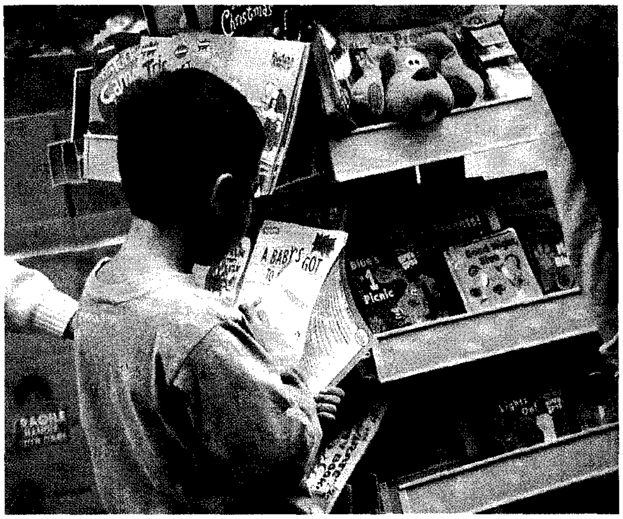
Kids

Edited by Susan Avery

Happening

Story Hours

The world, according to Linda C. Exman, founder of **New York Is Book Country**, is divided between two types of equally misinformed people: those who believe the fair is just for adults, and those who think it's only for kids. To set the record straight: The five-day literary bazaar, running from September 19 to 23, caters to everyone who reads, or wants to. In years past, the kids' programs were set up on a side street, but this year's street-fair activities will be interspersed along Fifth Avenue, from 48th to 57th Streets, among the grown-up stuff. (The children's booths, says Exman, will be marked with red balloons.) Some of the more celebrity-driven events include Knicks superhero Marcus Camby's reading to kids at the Scholastic and NBA booths, and Roma Downey and John Lithgow conducting their own story-telling at the Borders stage. For the more earthy set, authors whose works may be more familiar than their faces will make appearances about town: Maria Williams will read *How Raven Stole the Sun* at the National Museum of the American Indian downtown, L. Carol Lewis will recite *Little Lumpy's Book of Blessings* at the Skylight Gallery on Fulton Street, and Allan Zola Kronzek and Elizabeth Kronzek will tell tales from *The Sorcerer's Companion: A Guide to the Magical World of Harry Potter* at the Jamaica Center for Arts & Learning in Queens. Even the set that's not quite old enough to read on its own can look forward to sightings of Clifford the Big Red Dog, Arthur, and other costumed characters hanging around Fifth Avenue. (See "Children's Events.") S.A.



Children's Events

Cover Story

If your child is not yet reading, he or she is bound to be inspired by New York Is Book Country, the 23-year-old festival that's all about the written word. For readers, it's a veritable book banquet. Uptown, downtown, and into the outer boroughs, kids and grown-ups will be enticed by the latest offerings through author readings, panel discussions, and craft-related activities. • 9/19–9/23 at locations around the city; street fair on 9/23 from 11 A.M. to 5 P.M. on Fifth Avenue, from 48th to 57th Sts. (212-207-7242 or www.newyorkisbookcountry.com); free.

Queens Country

Head over to Floral Park for a traditional country fair, complete with blue-ribbon competitions in livestock, produce, and artsy-craftsy paraphernalia. Activities include Early American craft demos, pie-eating and corn-husking contests, pig races, hayrides, a petting zoo, Civil War encampment, and country-Western music and dance. • 9/22–9/23 from 11 A.M. to 6 P.M.; 7350 Little Neck Pkwy. (718-347-FARM or www.queensfarm.org); $4 adults, $2 kids.

Diversity in Media

Beyond crayons, kids can take on a variety of art projects at Battery Park City. Elise Engler, artist and art teacher, will engage youngsters in the concept of art as a process and creative collaboration through the use of clay, plaster, paper, and fabric sculpture. • 9/19 and 9/26 from 3:30 to 5:30 P.M. at Robert F. Wagner Jr. Park, enter on Battery Pl. and the Westside Hwy. (212-267-9700); free.

Decidedly Deciduous

What kid doesn't get nutty about fall foliage? Photographer Marc Tauss shows off his latest collection of shots that illustrate a new keepsake book of autumnal poetry by such masters as Yeats and Browning. Tauss will tell stories about the pictures and sign the new book, *Leaf by Leaf.* • 9/25 at 11 A.M.; Scholastic Store, 557 Broadway, bet. Prince and Spring Sts. (212-343-6166); free.

Just for Toddlers

We love the name of this show: "Tales for Children Less Than Three-Years Old." Grammatical error aside, this show consists of four stories that writer Eugene Ionesco told his daughter. In four tales, the daughter, played by a life-size puppet, wakes her dad to hear a story. The stories range from a world in which everyone is named Jacqueline, to one in which telephones are called cheese, chairs are windows, and pillows are bread. • 9/21 at 6:30 P.M.; The Connelly Theater, 220 E. 4th St. (212-387-2043); $15 adults, $7 kids.

Beauty & the Beast, via Brooklyn

From Puppetworks comes the fall presentation of *Beauty & the Beast.* Featuring a cast of hand-carved wood marionettes in traditional fifteenth-century design, the production includes a live actor playing the beast, and special effects such as animated vines that capture the prince during a thunderstorm, and a transformation of the beast back to the prince. The show is accompanied by music from French composer Jules Massenet. Reservations suggested. • Saturdays and Sundays through 12/16 at 12:30 P.M. and 2:30 P.M. (added performances on Monday, 10/8); 338 Sixth Ave., at 4th St., Park Slope, Brooklyn (718-965-3391); $7 adults, $6 kids.

It's Ancient History

The Jewish Museum's new children's exhibition, *Camels and Caravans: Daily Life in Ancient Israel,* opens Sunday, offering kids a chance to see what life was like 2,000 years ago. The interactive exhibit combines reproductions with artifacts, enabling visitors to explore everyday objects used in the homes and the markets of ancient Israel. • Fridays, Saturdays, and Sundays through 9/30; 462 Columbia Ave., nr. 82nd St. (212-874-3297); $7.

This One's Just Right

Papageno Puppet theater presents "Goldilocks and the Three Bears," with music by Mozart. Puppeteer Susan Delery Whedon, creator of the hand and rod puppets in the show, presents this modern, upbeat version for our kiddies. • Through *June 2003 at the Jewish Museum,* 1109 Fifth Avenue (212-423-3271).

Darkness on the Edge of Town

Any clue how a camera takes a picture? Very few grown-ups understand the process. Now our savvy New York kids wil get a grip on how it all happens with two workshops at the Children's Museum of the Arts On 9/29, participants create their own pinhole cameras anc develop film in the museum's darkroom. No pre-registratior required. • 1 to 4 P.M.; 182 Lafayette St. (212-274-0986) free with $5 museum admission.

Sleeping Beauty

The Swedish Cottage Marionette Theatre in Centra Park shows its updated production of *Sleeping Beauty* The scenery, part of which was designed to resembl the park's Belvedere Castle, is a perfect backdrop fo marionette unicorns, multicultural fairy godparents and a giant snapping turtle, alongside good and evi princes. Reservations required. • 9/22, 9/23 at 1 P.M.; Central Park at W. 81st St. (212-988-9093); $5, $4 for kids.

Rhythm Is Gonna Getcha

Direct from Barcelona comes the Camut Band, an all male ensemble of dynamic dancers and live musician who fuse African drumming and flamenco-inspire tap, all rich in humor and kinetic, rapid-fire artistry *Life Is Rhythm* is great for kids who have a hard tim staying seated. • Through 9/23, New Victory Theater, 20 W. 42nd St. (212-239-6200); $10, $20, $30.

SEPTEMBER 24, 2001—VOL. 34, NO. 36. Periodica postage paid at New York, New York, and addition mailing offices. *New York* Magazine (ISSN #0028 7369) is published weekly (except for combine issues the last week of June and the first week of Jul the last week of August and the first week of September, and the last two weeks of December) by Pri media Magazines Inc., 444 Madison Avenue, Nev York, NY 10022-6999. Editorial and business office 212-508-0700. **POSTMASTER:** Send address chang to *New York*, Box 54661, Boulder, Colorado 80322 4661. Subscription rates in the U.S. and possession 50 issues, $29.90. For subscription assistance, writ Joseph Oliver, *New York* Magazine, Subscription De partment, Box 54661, Boulder, Colorado 80322 4661. Or call 800-678-0900 or 212-447-474 Printed in the U.S.A.

Photograph by Bonnie Ka

REAL ESTATE

Douglas Elliman

5th Ave/73 St. **9 Rooms**

AUTUMN IN NEW YORK
Gracious Prewar elegantly renovated. All major rooms are on the Park. three wood burning fireplaces, high ceilings, fabulous kitchen & 3 maids rooms. Top full service building.
Elaine Bedell **891-7289**

East 70's **Btwn 5th & Madison**
LIMESTONE MANSION PH
Totally unique apartment has 22 ft. ceiling, wood burning fireplaces, amazing gourmet kitchen, library, guest room, 2.5 baths. Great master bedroom. $1,850,000; low maint. WEB#ECP312095
Philip E. Altland, SVP **727-6105**

W.66th St. **3.5 Rooms/1.5 baths**
NEW AT 3 LINCOLN CENTER!
Rarely available: Prime 923 SF one bedroom, dining area! Prime location! Prime building! City views. Peek of Park. Pool. Health Club. Garage. Excellent condition. $699K. WEB#WCN313488
Lillian Kramer Wolf **891-7016**
h.873-7745

G.Village/West **4 BRs/3 baths**

CONDO–TERRACE–VIEWS
Dramatic loft penthouse with 4 bedrooms & 3.5 baths. Approximately 5100 SF incl. wrap terrace, dining room, high ceilings, columns, wood burning fireplace, bright, river views. F/S bldg. Asks $4,495,000
Edward Blankenship **727-6128**

West 81st/CPW **5.5 Rooms**
THE RIGHT STUFF
Boasting 3 bedrooms and 3 baths with choice views of the Park and Planetarium. This combination P/W renovated coop works! $1.560M. Low maintenance!
James Breslin **702-4043**

Tribeca **2150 SF Loft**
AMAZING LIGHT & VIEWS
Premiere condo located on the "Fifth Avenue" of Tribeca. Create your fantasy – can be 2 to 3 bedrooms, with 15 oversized windows, and central AC. Full service building. Asks $1.740M
Andrea Wohl Lucas **891-7171**
h.838-2131

See all our listings now on DouglasElliman.com

APARTMENTS FOR RENT
Manhattan

ABedInnNY.com—Fab Furn Apts/B&B's. Short/long stays. Li$t your apt. **212-875-0606**

Astoria—Huge 3-BR, LR, DR, EIK, balcony, 8 mins to Manh. All newly renov. Share okay. No fee. $2700/mo. **718-575-1295**

AS YOU LIKE IT
Select Furnished Apartments.
Style/Location/Value/Credit Cards.
800-277-0413 / 212-695-3404/4655 (fax)
e-mail: selectapts.com

Beautifully Furnished Apts—The hotel alternative on the East Side, complete with concierge. As seen in **New York Living**. **800-658-7366** or **www.churchillcorp.com**

Always wanted to live in luxury?

Now you can...

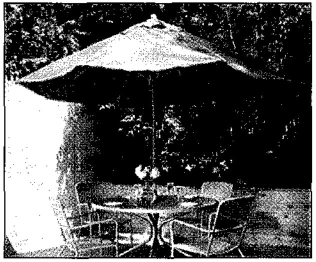
Park Avenue paradise for rent starting at $7,500 a month

CONTACT: Stuart Schwartz
212-339-4106
THE REGENCY HOTEL
PARK AVENUE AT 61STREET

ABODE - 800-835-8880
Lovely furnished apts. 4-nite min.
abodenyc.com / 212-472-2000

To advertise in *New York Magazine's* **REAL ESTATE** section, call Tim: **212.462.3320** or fax: **212.462.3595**

FURNISHED QUARTERS



Designer Apartments
Fully-Furnished
• No Broker's Fee •
STUDIOS TO THREE BEDROOMS
BROWNSTONES WITH TERRACES
LUXURY DOORMAN HI-RISES
ALL MANHATTAN LOCATIONS
30 Days to 1 Year • Start $2,600/month
Utilities, Phone, Cable, Maid Service
(212) 367-9400
furnishedquarters.com

COOP/CONDO
New Jersey

HOBOKEN—Spectacular waterfront luxury condo w/24-hr concierge, hlth club, balcony and gorgeous NYC vus. Pkg is avail with this loaded unit. For details, call Karen: **201-792-0070** or e-mail: **Karen@CorporateRealtyInc.com**

Guttenberg—Galaxy Condo with hotel conveniences. 15 mins NYC. Indoor and outdoor pools, health club and tennis.
SALES - RENTALS - CORP RELO
RIVERFRONT REALTY 201-861-6777

TO ADVERTISE
CALL TIM HYDE
212-462-3320
OR FAX:
212-462-3595

COUNTRY PROPERTY

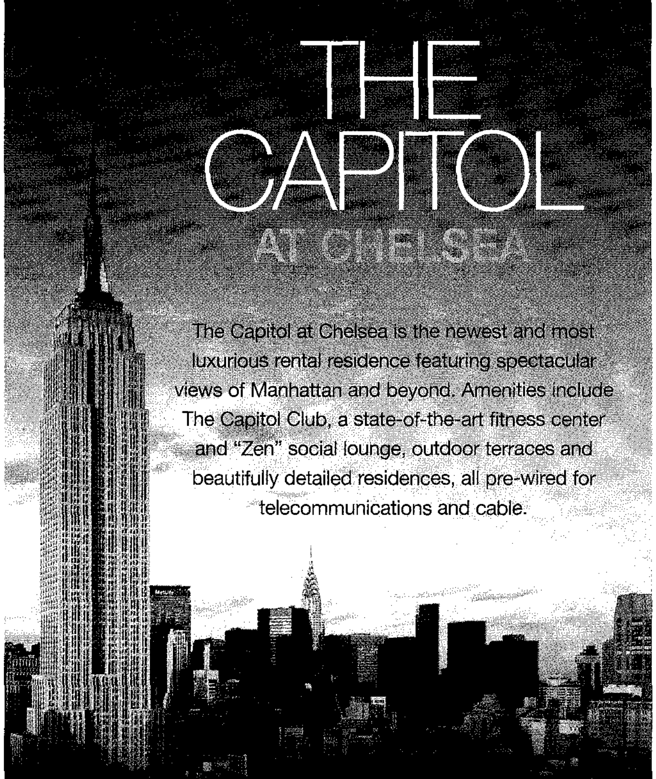
WASH. CO.—3.5 hrs Upstate, nr VT. Cape, 2 acs, HW flrs, cherry kitchen, LR-FP, DR, MBR suite, i-g pool, 2-car garage, views. $189,500.
Country Properties: 518-677-8588

VACATION PROPERTIES
For Sale

MARTHA'S VINEYARD
The Island Group
508-627-9907
www.theislandgroup.com

APARTMENTS FOR RENT
Manhattan

NO FEE! **MANHATTAN'S HOTTEST LUXURY RENTAL RESIDENCE**
Immediate Occupancy Studios thru Two Bedrooms



The Capitol at Chelsea is the newest and most luxurious rental residence featuring spectacular views of Manhattan and beyond. Amenities include The Capitol Club, a state-of-the-art fitness center and "Zen" social lounge, outdoor terraces and beautifully detailed residences, all pre-wired for telecommunications and cable.

55 West 26th Street at Avenue of the Americas
ph: 212.447.4477 fx: 212.447.4484
e-mail: info@TheCapitolatChelsea.com
www.TheCapitolatChelsea.com
OWNERS/DEVELOPERS/MANAGERS:
A partnership of The Witkoff Group and Adell Corporation

THE CAPITOL

EQUAL OPPORTUNITY HOUSING

INNS AND LODGES

CONNECTICUT

BLACKBERRY RIVER INN—Norfolk **800-414-3636** Wake up in the mountains at our 237-yr-old, elegant Colonial Inn on 27 scenic acs w/pool. Lux rms, some w/fplc/jacuzzi. Antique/swim/hike. Country breakfast incl. **860-542-5100 / www.blackberryriverinn.com**

JERSEY SHORE

SPRING LAKE NJ
"Best-in-Class Accommodations"

NORMANDY INN 800-449-1888
"An Inn For All Seasons."
www.normandyinn.com

SEA CREST BY THE SEA 800-803-9031
"A bed & breakfast just for the two of you."
www.seacrestbythesea.com

VICTORIA HOUSE B&B INN 888-249-6252
"Timeless hospitality-Relax, refresh, renew!"
www.victoriahouse.net
UnHamptons - less crowds. 60 miles NYC car/train.

NEW YORK

VILLAGE LATCH INN HOTEL, SOUTHAMPTON
The #1 choice from Fodor's to Frommer's as "the best place to stay in the Hamptons". Think Relais & Chateaux, or Portuguese Pousadas. 67 rooms, each uniquely different. Sophisticated, intimate, international. Duplexes, suites, fireplaces, balconies. On a 5-acre estate. Walk to village, beach. Pool, tennis, health club privileges. Or rent own villa for private groups. Since 1901, it has been the Great Gatsby Hotel of the rich and famous... It still remains so. Member of "Luxe Boutique Hotels". **800 54-LATCH www.villagelatch.com 101 Hill St.**

SPECTACULAR FALL FOLIAGE GETAWAY
Fireplace suites, deluxe mountain lodge, gourmet rest. **Wine Spectator Magazine 2001 Award of Excellence.** Indoor pool, jacuzzi, live jazz.
PEAK FOLIAGE WEEK: 10/6 thru 10/15
In 75,000-acre state forest preserve, 2 1/2 hrs NYC.
Scribner Hollow Lodge Hunter, NY **800-395-4683**
www.scribnerhollow.com

To advertise in *New York Magazine's* INNS AND LODGES, call Tim Hyde: 212.462.3320

MONTAUK - Sunrise Guest House - 631-668-7286 Our oceanview B&B is a special & unique getaway. Just steps to miles of beautiful, uncrowded beaches. 300' to ocean. Outside hot tub. Suites have fireplaces.

To advertise in *New York Magazine's* INNS AND LODGES, call Tim Hyde: 212.462.3320

TO ADVERTISE
CALL TIM HYDE
212-462-3320
OR FAX:
212-462-3595
OR E-MAIL
tim_hyde@primediamags.com

TRAVEL

SUMMER RENTALS

East Hampton—Jeneen's Cottages. Rentals daily & weekly. Accommodates 1-4 with kitchen. Restaurant on premises. Cable TV, A/C. Adj. harbor. **631-324-9024**

AIR TRAVEL

BLUESTARJETS™
Any Jet, Any Time, Any Place
FOR A PRIVATE JET:
1-866-JET-TIME
www.bluestarjets.com

To advertise in *New York Magazine's* TRAVEL section, call Tim: 212.462.3320

SEASONAL RENTAL

Woodstock/Saugerties—Guest House @ Big Pink. Secluded, lovely 1-BR contemporary on the grounds of historic Big Pink. Sunny, bright, mt and meadow views. Screened gazebo and gardens. $450/wknd, $925/week. **914-834-7424**

HAMPTONS

3 houses available. 5-8 bedrooms, pool, tennis, hot tub. Available weekly/monthly. Great midweek specials. Call Owner, Michael: **212-861-4046** **www.hamptonrental.com**

To advertise in *New York Magazine's* TRAVEL section, call Tim: 212.462.3320

TO ADVERTISE IN
TRAVEL SECTION
CALL TIM: 212-462-3320

BRIDGEHAMPTON—Two brand-new 7-BR, 6/7-bth homes on 5/6 acres, with pool and tennis - one with indoor gym. Great for groups. Avail weekly/weekends. **www.theresidencesof.com 212-579-4964**

BED & BREAKFAST New York

AS YOU LIKE IT—Accessible, affordable, attractive apts + B&B. **212-695-3404/4655 Fx**

RESORT Hamptons

HAMPTONS—Waterfront resort. Breathtaking vus, continental bkfst, tennis, pool. $75-125p/nite. Suites available. Near wineries, shopping and restaurants. **www.arlingtonshores.com 631-723-6000**

BOATS AND YACHTS

Prestige Yacht Charters
Spectacular Events Aboard Luxury Yachts
www.prestigeyachtcharters.com
Call 7 days: **212-717-0300**

Majestic Star & Star of America
Corporate/Private HOLIDAY PARTIES
Spectacular luxury yachts. 25-400p
World Financial Center, NYC **212-786-1225**

Queen Of Hearts & Star of Palm Beach—50-520p. www.nysail.com **212-427-2818**

YACHTS FOR ALL SEASONS
Parties planned with your needs in mind. No event too large or too small. Corp & private. **212-534-6380 www.y4as.com**

CHELSEA PIERS CHARTERS
For Prompt, Complete & Detailed Information on **ALL** of NY's Finest Yachts, Call **212-645-6626** or Visit **www.BoatsNYC.com**

Leisure Yacht Charters: M/Y Diplomat Weddings, Parties, Corporate Events **www.leisureyachtcharters.com 212-594-9555**

M.Y. Entrepreneur II 130' lux. priv. yacht. C.G. Cert. 50-150p. Charters. Owner **212-517-5998 www.entrepreneur2.com**

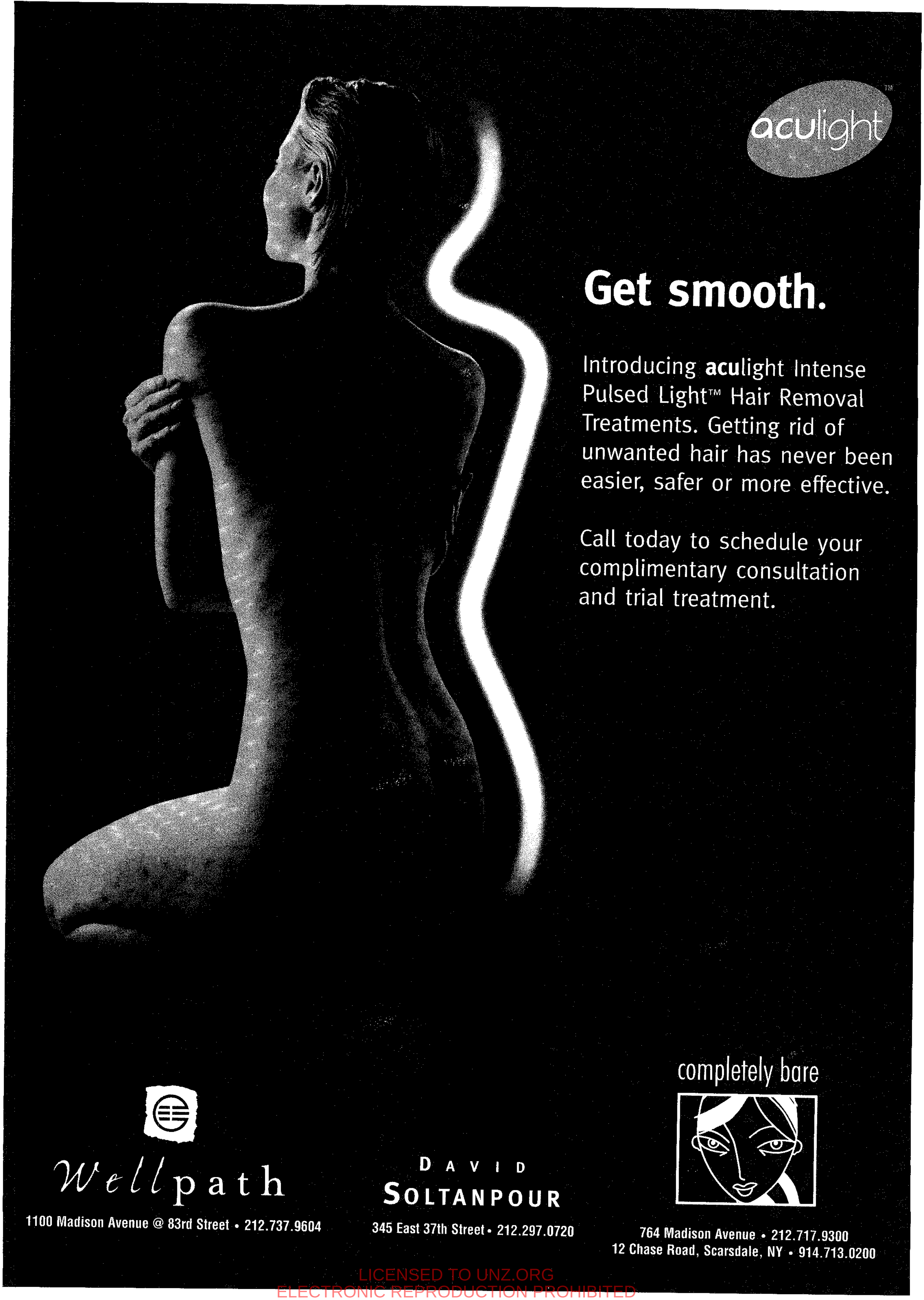
TO ADVERTISE IN
BOATS AND YACHTS
CALL ALEX SINGERMAN:
212-462-3325
alex_singerman@primediamags.com

Manhattan Yacht Charters
Over A Decade Of Value & Service.
Consider Us Above The Rest.
212-995-5470 - ask for Mary.
www.manhattanyachtcharters.com

WORLD YACHT
Perfect parties for up to 500 guests.
NY and NJ departures available.
www.worldyacht.com 212-630-8800

DOVE YACHT CHARTERS
M/Y Jabiru M/Y Jacana M/V Jewel
Personalized, Luxurious Yacht Charters.
Dinners A Deux...To Large Corp Events.
www.doveyacht.com
212-594-1561 • 973-482-1991 • 888-860-DOVE

To advertise in *New York Magazine's* **BOATS AND YACHTS**, call Alex Singerman: 212.462.3325 or fax: 212.462.3595



aculight™

Get smooth.

Introducing **acu**light Intense Pulsed Light™ Hair Removal Treatments. Getting rid of unwanted hair has never been easier, safer or more effective.

Call today to schedule your complimentary consultation and trial treatment.

Wellpath
1100 Madison Avenue @ 83rd Street • 212.737.9604

DAVID
SOLTANPOUR
345 East 37th Street • 212.297.0720

completely bare
764 Madison Avenue • 212.717.9300
12 Chase Road, Scarsdale, NY • 914.713.0200

MEDICAL GUIDE

88% OF ADULTS SAY THEY REMEMBER SOMEONE WITH A BEAUTIFUL SMILE *yet* 50% ARE NOT SATISFIED WITH THEIR OWN SMILE.

GO AHEAD. BE BEAUTIFUL.
Dr. Linhart has more than 20 years experience in cosmetic dentistry and the esthetic artistry of porcelain veneers. His PEARLINBRITE™ Laser Whitening System and state-of-the-art technology provide clients with the most comprehensive dental services available today. Make your appointment for a complimentary consultation.

COSMETIC DENTISTRY
Dr. Jan Linhart, DDS, PC
230 Park Avenue at 46th Street
212.682.5180 DRLINHART.COM

As Seen On The News On Channels 4,5,7 & 9 & The Discovery Channel

TRANSUMBILICAL BREAST AUGMENTATION

Successfully Performed on More Than 10,000 Women Worldwide.
Scarless Liposuction Without Bruises.
On The Beach In Less Than 7 Days.

- WEEKEND & SCARLESS FACELIFTS
- SCARLESS TUMMY TUCK
- ASK ABOUT THE SCARLESS BREAST LIFT

www.ienhance.com/DrGrossman
159 East 74th St., ste 1M 212-585-2133
1922 82nd St., Brooklyn, NY 718-234-0900

Epifacial

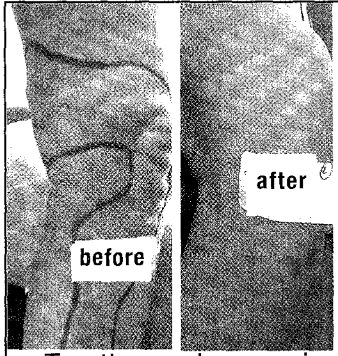
Look Your Best With The Revolutionary, Non-Invasive Facial Using Intense Pulsed Light Technology.

Eliminate

Rosacea Sun Spots Improve Large Pores Fine Lines	Acne Scarring Ingrown Hair Skin Pigmentation

No Down Time With This Procedure.
Call For An Appointment:

Mitchell Kline, M.D., P.C.
53 East 67th Street
212-517-6555



Park Ave. Vein Center

212-288-8100

Rye Vein-Laser Center

914-967-0400

- Treating varicose veins for 18 years without stripping (by treating the leaks)
- No disability.
- International clientele

H. Majlessi, MD FICS, FACS
www.cureveins.com

Get a New Look and a New Outlook

BEFORE
AFTER

Laser Eyelid Surgery

• Private Operating Suite
•Comfortable • Fast Recovery • Free Consultation

MANHATTAN
50 E 78th St (btwn Park & Madison)
(212) 265-8877

GARDEN CITY
520 Franklin Avenue, Ste 121
(516) 742-4636

www.eyelifts.com

Amiya Prasad, MD, FACS
Cosmetic Eye Plastic Surgeon

Plastic Surgery!

Your guide to ***Perfection*** at ***Park Avenue Aesthetic Surgery:***

- Breast Enlargement/Lift/Reduction
- Rhinoplasty/Facial Implants
- Face and Eyelid Surgery
- Liposuction/Tummy Tuck
- Botox/Collagen Injection/Laser Hair Removal/MicroDermabrasion

Douglas M. Senderoff, M.D.
Member American Society of Plastic Surgeons

Call for a free consultation:
212-481-3939

Park Avenue Aesthetic Surgery, P.C.
461 Park Avenue South, at 31st St.
www.SafeChange.com

MEDICAL GUIDE

The Plastic Surgeon To See In New York

DAVID OSTAD, MD
Chief of Surgery, Park Avenue Plastic Surgery, P.C.
1045 Park Avenue, at 86th St.
833 Northern Boulevard, Great Neck
212-244-2020 www.DrOstad.com
Techniques presented to American Society of Plastic Surgeons

---

lipoworks™
total body refinement
Free Consultation
212.758.4343
www.lipoworks.com

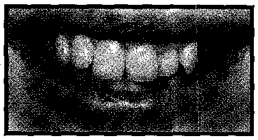
Have your
body sculpting
performed by
liposuction specialists

3 areas for $3,995

For appropriate candidates

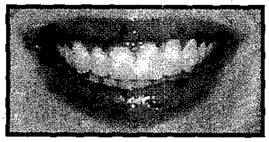
Offer Ends Soon – CALL NOW!

Straight Teeth In 2 Visits
Without Braces!



Before

After



Now you can...
- ✓ Correct crooked teeth
- ✓ Close gaps or spaces
- ✓ Cover dark stains
- ✓ Create "White Teeth"
- ✓ Change size or
- ✓ shapes

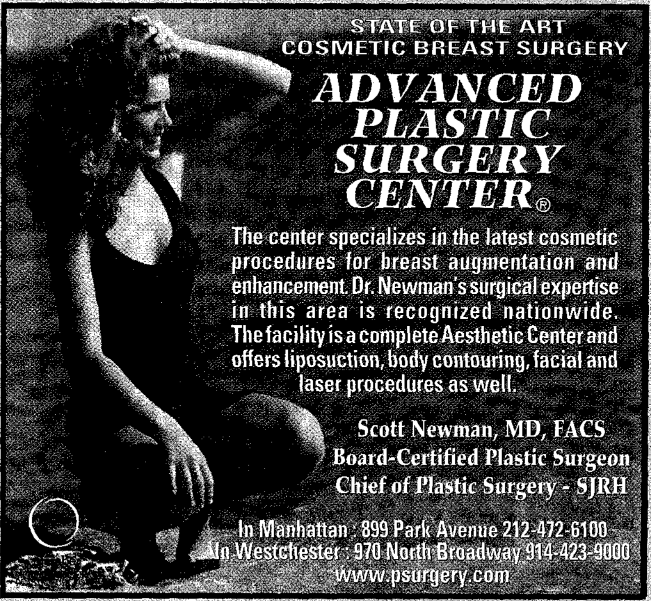
As seen on ABC News

Dr. Fajiram & Dr. Papadakis
400 east 56th St., New York, NY
212-759-1369

View actual results at...

Over 26 years experience!

CosmeticDentist.com



STATE OF THE ART
COSMETIC BREAST SURGERY

ADVANCED PLASTIC SURGERY CENTER®

The center specializes in the latest cosmetic procedures for breast augmentation and enhancement. Dr. Newman's surgical expertise in this area is recognized nationwide. The facility is a complete Aesthetic Center and offers liposuction, body contouring, facial and laser procedures as well.

Scott Newman, MD, FACS
Board-Certified Plastic Surgeon
Chief of Plastic Surgery - SJRH

In Manhattan : 899 Park Avenue 212-472-6100
In Westchester : 970 North Broadway 914-423-9000
www.psurgery.com

---

mark_bristow@primediamags.com

for information about
advertising in

MEDICAL GUIDE

call Mark Bristow:
212-462-3316

or fax:
212-462-3595

Where New Yorker's Go For Plastic Surgery

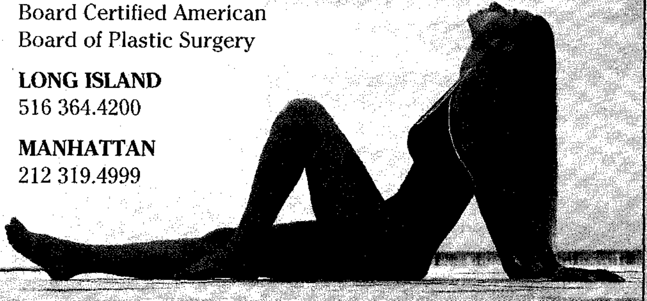
NEW YORK'S PREMIERE CENTER FOR PLASTIC SURGERY

- BREAST AUGMENTATION
- FACIAL PLASTIC SURGERY
- LIPOSUCTION
- TUMMY TUCKS

STEPHEN T. GREENBERG, M.D.
Offering the finest in Cosmetic Surgical Procedures
Board Certified American
Board of Plastic Surgery

LONG ISLAND
516 364.4200

MANHATTAN
212 319.4999



HEALTH AND FITNESS

COSMETIC SURGERY

RHINOPLASTY EXPERT
As Featured On Fox News. **212-244-2020**

LASER HAIR REMOVAL
1045 Park Ave. & Great Neck **244-2020**

Liposuction Study—Advanced Technology. Discounted Fee. **212-593-2600**

LASER EYELID SURGERY
Free Consult With Eyelid Specialist. Fast Healing. **www.eyelifts.com** **212-265-8877**

DENTAL

Laser Teeth Whitening **212-262-0950**
Free Consult - Cosmetic And Holistic.
www.cosmeticlasercenter.qpg.com

NY BREATH CARE
The most effective anti-halitosis Tx.
Featured on 20/20, GQ, Today. **683-6505**

HEALTH & BEAUTY

LASER HAIR REMOVAL
And Epifacials™. 50 W. 72nd. **787-5949**

YI PAK
Body Scrub • Deep-Tissue Massage
2-hour session for $100

Includes:
- Stress-Relieving Steam
- Refreshing Shower
- Exfoliating Scrub
- Full-Body Massage
- Shampoo & Rinse

10 West 32nd Street, 2nd Fl. (Betw 5th & Bway)
212-868-0851 / 212-594-1025
FOR WOMEN ONLY
Credit Cards Accepted

Chinese Qi Gong Tui' Na—Back/Footrub. 795 Lex (61st/62nd). **646-840-1011**

TORN EARLOBE?
FREE EAR PIERCING WITH THE REPAIR OF TORN EARLOBE
212.744.LOBE • 212.744.5623
Insurance Accepted
Where Applicable

LASER HAIR REMOVAL
Safe, All Skin Types. Free Consultation.
Highly Effective. 50 E. 78th. **212-249-3894**

WEST GARDEN SPA
Shiatsu, Swedish, Sauna, Massage

Gift Certificates Available
Residential & Hotel Service Available
243 W. 30th St 1st Fl. (bet 7th & 8th)
Tel 212-244-7711
www.westgardenspa.com

SPORTS GUIDE

PERSONAL TRAINER

Med Fitness - Upper East Side
Private Training Facility (Also Your Home).
No Membership Fee. ACE-Cert Trainers.
10 Sessions For $700. **212-327-4197**

1-On-1 Indiv Training—Feel/Look Your Best. Free Consult. 15 Yrs Exp. **724-1146**

WOMEN WHO WANT RESULTS
Need **The Bodysmith Co.** As Seen In Marie Claire Magazine. **212-249-1824**

CALL MARK
212-462-3316

Goodson Parker
WELLNESS CENTER
30 EAST 76TH STREET, FOURTH FLOOR
NEW YORK, NY 10021 • TEL (212) 717-5273
PSYCHOLOGY PHYSICAL THERAPY
NEUROFEEDBACK COLON HYDROTHERAPY
PILATES YOGA

Cozy Day Spa—Grand Opening. Facial, Massage, Waxing. Downtown. **212-240-9483**

DEVELOPERS OF EPIFACIAL
IPL Hair Removal. LI Center For Hair, Vein And Cellulite Removal. **516-742-3388**

HAIR TRANSPLANTS
Natural Hair Lines. Advanced Techniques. Propecia Consultations. Natural Results. For Men And Women. Financing Available
Park Avenue Plastic Surgery
212-244-2020 516-482-3900

HOLISTIC HEALTH

Sweet Swedish—Aromatherapy, Reflexology. East 51st St./3rd Ave. **212-446-6779**

MASSAGE/THERAPEUTIC

Total Body Relief—Swedish, De-Stress. Resid/Hotel Service Avail. **212-684-6897**

AMERICAN BEAUTY SPA
Swedish Reflexology. Sauna And Jacuzzi.
Face, Skin And Nail Care. **718-897-6605**

Extreme Pampering—Baths/Candles/Music/Discretion. Midtown. **212-448-0954**

E. 51st St./W. 94th St.—Swedish, Colonics, Bodyscrub, Sauna. **212-751-2319 / 222-4868**

Sol Health Spa - Shiatsu, Swedish, Scrub, Sauna, Jade Steam Room, M/F.
4 W. 33rd St. **564-2100** **www.spasol.com**

#1 Strong Full Body Massage—7 Days. 9am-1am. In/Out. Parking. **718-446-7208**

Grand Opening—Aria Spa. Deep Tissue & Relaxing Massage. W. 23rd St. **255-4075**

Gentle Approach To Deep Tissue—Facial, Waxing, Body Treatment. **869-2727**

Sensitive Man W/Healing Hands—Men only. Call Marc, 9am-11pm. **212-255-8854**

Energy Enhancement—Relax, focus, succeed. Joy Schwartz, NYS lic'd. **684-8572**

Provocative Tantric Massages
Aqua Massages, Stimulating Cleansings w/ Real RNs. Intimate. 10a-11pm. **749-6442**

East 57th—Strong, comfortable, affordable, prof'l. Scrub. Pvt. CCs. **212-752-1060**

New & Unique—Russian Spa. Sauna, Jacuzzi, Colonic. Call: **718-261-1165**

Inner Cleansing—Bodywork By Two. Private. Innovative. **212-684-6756**

Feel Rejuvenated—Stress relief, tension. Masseuse - skilled hands. **877-8095**

Professional Masseuse—Release of tension & stress guaranteed. **212-686-3486**

NOEVIR
—Steam, Dry Sauna, Shiatsu, Swedish Massage, Body Scrub. Residential. **594-1602**

TO ADVERTISE IN
HEALTH AND FITNESS
CALL MARK BRISTOW
212-462-3316
OR FAX:
212-462-3595
mark_bristow@primediamags.com

MASSAGE/THERAPEUTIC

KOBE 56
Shiatsu & Swedish, Sauna & Steam Room. M/F, Couples. Resid Avail.
23 West 56th St. **212-333-2588 / 586-0555**

Gin Ja Inc.—2029 Jericho Tnpk. New Hyde Park. Swedish/Shiatsu. **516-352-9745**

NU LOOK - JAPANESE SPA
Shiatsu - Swedish. Sauna & Steam Room. M/F & Couples. Residential Service Avail.
11 E. 36th St. **212-447-6666 / 800-834-7286**

AQUATIC EROTICA ESCAPE
Rest Your Head On My Heart. Learn Tantra Plus. Hourly Or Weekend Sensual Awakening. Singles/Couples. **845-583-8679**

Madison/E. 37th/Wall St.—Deep Tissue, Swedish. All CCs. **686-6699 / 732-5577**

Licensed Therapeutic Massage—Douglaston, Queens. **718-225-1123**

Cleansing In Luxury—Absolutely Creative Nursing. Private. **212-338-0266**

MEDICAL

HIV/STD/GENITAL WARTS
Viagra For Sexual Dysfunction.
HIV Results - Immediately. Confidential.
Central Park Medical Assoc. **246-0800**

LASER HAIR REMOVAL
Spider Veins & Micropeels
Give Yourself a Gift!
call: **212 860 9090**
or: **516 482 8008**
or read about these at
www.webplastics.com

WEIGHT CONTROL

We Have The New Medication Everyone Is Talking About! Losing weight has never been easier. MD-supervised. **737-4644**

LICENSED THERAPY

Surrogate Therapy—Intelligence, healing hands/heart, discretion. 14 yrs exp. **316-4768**

SEXUAL SUCCESS
SEEN ON 20/20 & CNBC
NYC's Only Certified* Sex Therapist;
MD-Supervised SURROGATE PROGRAM
Cure Impotence/PE/Shyness
*American Association of Sex Educators, Counselors and Therapists.
Proven Success. **212-971-6060**
www.SEXUALSUCCESS.com

DR.'s SEX THERAPY
A Reputation For THE BEST
MD-Supv **SURROGATE PROGRAM**
PhD & Board-Cert Clinical Sexologists
Private • Results • All Dysfunctions
www.abel2.com **212-721-7650**

Successful Sex/Relationship Rx—Erection + PE Surrogate, Dina: **212-714-3935**

Impotence / Lack of Desire
Premature Reaction/ Sexual Shyness
Proven Sex Therapy Techniques
Medically Administered Surrogate Program
NY's "only" Surrogate Therapy Program
Administed & Staffed by
NY State Licensed Psychotherapists
The Center For Life Enhancement Svs, Inc.
Free Consultation* (212) 679-6717 *Privacy Assured
Insurance Where Accepted

NEW YORK KIDS

ENTERTAINMENT

HOLLYWOODPOP.COM
Priv/Corp • Circus • Mystery • Casino
Limo Scavenger Hunt • Carnival • Magic
Game Show • Jugglers • Look-Alikes
Decor And More! **800-551-4POP (767)**

Madeleine: Award-Winning Magician—& TV Clown Like-No-Other! **212-475-7785**

Hello Muddah, Hello Fadduh!—Hit Musical, Hilarious Family/Party Fun! **212-239-6200**

CLOWNMAGICNYC.COM—Magicians, Clowns-Puppet-Pony-Pet Zoo. **212-544-8153**

GIFTS

The Toy Store For Very Lucky Kids
Choosing the right toy or gift takes experience. And we've got it. We will personally select, wrap, label and send your gifts.
Call **Scarsdale Child's Play**
800-258-5775 or **914-723-4396**
www.scarsdalechildsplay.com

MUSIC

Kids' DJ Disco Parties, Arts & Crafts—Costume Characters/Clowns **718-966-0255**

PARTY SPACE

EAST SIDE AMUSEMENTS
GRAND OPENING!
Virtual Reality, Video Games, Billiards, Fun! 10-250pp. Catering Avail. All Ages!
163 East 86th St. **212-831-7665**

SCHOOL CONSULTANT

Consultant—For a private school setting for your child. A. Welsh: **(212) 799-5139**

TO ADVERTISE
CALL KRISTEN
212-462-3319

ENTERTAINING

CARICATURES

Leading Caricaturist—Enliven your business or private party. **212-873-1695**

Caricatures By Dale Gladstone—Laughs Guaranteed! Unparalleled. **718-782-2250**

ENTERTAINMENT

ALWAYS ENTERTAINING!
Music, Dancers, Magic, Performers, Games, Casino, Picnics For Great Priv/Corp Parties. **212-255-9540 alwaysent.com**

MURDER MYSTERY, INC.
KILL 'EM At Your Next Affair.
Corporate • Private Parties • Fund-Raisers
"So Much Fun - It's Almost Criminal."
800-MURDER INC (800.687.3374)

SingingTelegram Anytime.com—Elvis, Marilyn & Frank! We have 'em all. **234-7006**

• HARDBODIES, INC •
CLASSY, EXOTIC M/F STRIPPERS!
212-988-8484 • 516-795-2400 • 718-693-9441

Lookalikes—Mind Readers, Murders, Music, Magic, Holiday Ent. Corp/Priv. **1-800-304-4911 WWW.NAOMISWORLD.COM**

Singing Grams—Yentas, DJs, Strippers, Magicians & More. **212-544-8153 ext 22**

DRAG PERFORMERS—Outrageous Costumes! B'days, Corp/Theme Events. **www.screamingqueens.com 212-714-8097**

A COMEDY ACT—Of The Guest(s) Of Honor's Life! Birthday, Anniversary, Retirement Only. NY/NJ. Call: **800-474-JOSH**

Insightful Psychic Available—To spice up your party or event. Leslie: **212-949-9529**

Palmistry, The Tarot, Numerology—By Registered Psychic. **212-410-1299**

"LIVE" TV Game Shows—Corporate & Private Parties. Since 1972. **516-364-5408**

Want A Party Idea That's Different?—How About A Casino Party! **914-713-1047**

GORGEOUS STRIPPERS 914-287-2056 You Name It! We Got It! **XXX-R** Rated! Duos & Some Shows Too Risque To Say!

ENTERTAINMENT/MUSIC

Pianist/Singer—Jazzy Gershwin, B'way, More... **www.jonathansegal.com 212-222-3169**

Need Great Entertainment!!?—One Man Band Plus/Cory Morgenstern **914-478-0073**

Mix 'N Match Music Trios—Gershwin to Mozart for Your Event. **718-278-5331**

GOURMET CATERING

A Chef's Table Ltd.... 212-427-1089—Unique Gourmet Food & Floral Design.

WWW.PRESTIGECATERERS.COM
NY's most creative glatt kosher caterer. 100s of tri-state locations. **212-348-2350**

PARTY HELP

On-Site—Food Prep, Serving, Cleanup. For Your Occasion, Inc. **917-441-0461**

LEND A HAND—Bartenders, Servers, Kitchen Help, Cleanup. Est. '73. Call 24/7.
New York • Hamptons • Palm Beach.
212-614-9118 www.lahny.com

PARTY PLANNING

NO-FEE EVENT PLANNING—
As Seen On The Food Network! Corp/Priv/Weddings. **Red Letter Events 212-772-1177**
www.redletterevents.com

ENTERTAINMENT AND PLACES
25 Yrs Exp.! Over 3,500 Events!
Corp/Priv. Eric Silvey Ent.: **212-486-9517**
www.ericsilveyentertainment.com

PARTY SERVICE

Coldwaters - Private Room Seats 15-75—988 Second Ave. nr 52nd St. **212-888-2122**

To advertise in ***New York Magazine's*** **ENTERTAINING**, call Alex: **212.462.3325**

PARTY SPACE

Large & Small, Corporate & Ball
Uptown & Down. Free Location Service.
Event of the Year, Inc. 212-807-0907

METRONOME
NY's premiere party space in Flatiron/Gramercy. 2 rooms, 10-700pp. B'way @ 21st St. **505-7400 www.metronomenyc.com**

Rodeo Grill—Live music, 2 party rooms. 375 Third Ave. (27th St.) **212-683-6500**

PRIVATE PARTIES MADE EASY
Restaurant in Landmark Brownstone Accommodating 20-200p. Any Occasion Or Budget. Call: **212-501-7014**

Private Parties At Puttanesca
Great Food! Great Service! Great Prices! Any Occasion/Budget, 10-200p. **581-4177**

'91'
Chic downtown loft space w/top catering. 20-150pp. 91 Horatio Street. **212-691-4570**

Corp. Holiday Parties
Great Dates. Complete Event-Planning.
TWIRL 208 West 23rd St. **212-929-8900**

SPACIOUS PRIVATE RESIDENCE
Casual To Embassy Style. All-Inclusive, Custom Events, 10-75 pp. **212-877-9361**

TO ADVERTISE IN
ENTERTAINING
CALL ALEX SINGERMAN
212-462-3325
OR FAX:
212-462-3595
alex_singerman@primediamags.com

PARTY SPACE

BLAKE'S EVENTS & CATERING
Gorgeous Midtown Restaurant, 20-1000.
Holiday, Corporate, Bar/Bat & Weddings.
blakesevents@aol.com 212-9359-2500 ext 302

Antique,Unique!—Hottest W.Vlg. loc. 20 Fr drs, mahog bar,tin ceils,20-200. **479-7306**

---

www.successfulaffairs.com
Uncovers the finest in party facilities. Our service is at no cost to you. **212-684-6402**

EAT, DRINK & BE MERRY
Six unique locations. Any occasion.
All budgets. 20-400pp. **212-585-2371**

HOLIDAY PARTY SPECIALISTS
#1 location in Soho for events to 120pp.
Prince St. Club, Soho. **212-353-0707**
WWW.PRINCESTREETCLUB.COM

SWEET 16s
BAR MITZVAHS
Hot Party Space for 'N Sync & Other Top Celebs! Great Packages & Complete Event Planning. **TWIRL** 208 West 23rd. **929-8900**

Metropolitan Pavilion
Elegant, Sophisticated and Stylish
www.metropolitanevents.com 212-463-0071

Intimate And Engaging—Park Ave. South Restaurant. Cater In/Out. **212-479-7379**

DEZERLAND
NEW YORK'S BEST PARTY PLACE
Private Parties for 50 to 1,000
Corporate Events • Bar/Bat Mitzvahs
All Social Occasions
Dancing • Banquet Rooms • Gourmet Catering
Amusement Room • Drive-In Movie • Casino
You Have To See This Place!
270 Eleventh Ave • NYC • 212-564-4590

PICNIC FACILITIES

Wines To Drink Now—$8-$60. Same-Day Delivery! **www.winesby.com / 212-242-5144**

BACHELORETTES

"Naked Boys Singing!"—Hit Musical Bachelorette Parties. **212-580-9272**

MARKETPLACE

APPLIANCES

800-221-BUYS 212-513-1513 Major Appliances, TVs & Air Cond. At Low, Low Prices. **Home Sales Enterprises**

PRICEWATCHERS factory-auth TV, vcr, AC, major appl, built-ins, ref, washer, dryer. Ship tri-state. Call w/make/model #. Lowest prices: **800 336-6694 / 718 470-1620**

ALL MAJOR APPLIANCES
Rated #1 by New York Magazine.
Guar lowest prices. Imm del. Auth dealer.
718-338-3500 / 774-0198 Expert advice.

ASTROLOGY

Ann Fisher - TV/Radio Psychic—20 Yrs Exp. Accurate. Credit Cards. **518-465-0903**

The Love Psychic—Readings That Change Your Life. Visa/MC. **212-874-7692**

Thoth Tarot—Symbolic picture of the universe. Explore yours. **917-370-5555**
INTUIT

Int'l Clairvoyant—95-100% accuracy. Rel/finance. $2 min. VI/MC/chk. **800-720-5592**

Psychic Readings by Michael Lafferty—CC's. www.psychicread.com **215-482-6517**

www.mariathepsychic.com—40 Yrs. Exp. For Friends And Lovers. **215-934-5908**

EMPLOYMENT LAW

Raff & Becker, LLP
Attorneys for job-related problems.
Call: **212-732-5400.** Visit our website:
www.employeelawyers.com

To advertise in *New York Magazine's* MARKETPLACE, call us at: **212.463.0024**

LIMOUSINE SERVICE

Lexus/Lincoln Limos, 2-18 Passengers—Vi/MC/AX. All Occasions. **800-546-3254**

PETS

Cat Care—Cat-sitting in your home. Bonded. West: **947-6190**; East: **838-2996**

TO ADVERTISE CALL US AT 212-463-0024

INTERIORS AND EXTERIORS

CABINETRY

Quality Cabinets & Furniture Mfg.—Design/Build. **(212) 398-9648**

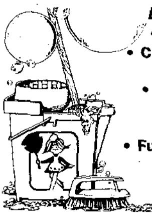
CARPETS

JC's Carpet & Upholstery Cleaning
"Dry Foam Extraction System"
(516) 763-6753 (888) 921-FOAM

CLEANING SERVICES

Busy? No Problem! Let **Leisure Cleaning** Help! Big Jobs. Wkly. Move In/Out. Corp Accts. Insured. Call: **212-628-6130** & Relax.

McMaid Service

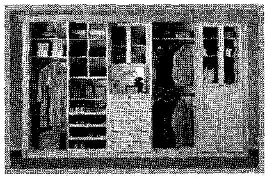


ESTABLISHED 1971
- **Post-Construction**
- **Corporate Apartment**
- **Common Areas**
- **Move In/Move Out**
- **Just Plain Housecleaning**
- **Fully Insured/Bonded**

Think McMaid
www.mcmaid.com
(212) 371 - 5555

CLOSETS

YOUR CLOSET.
ONLY BETTER.



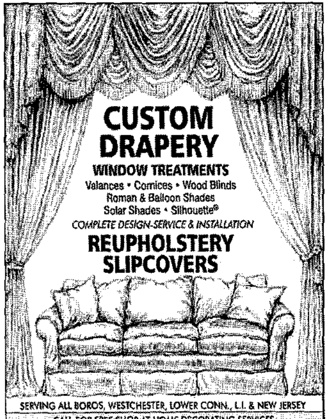
Custom storage solutions for every room in the house - Closet, office, garage, entertainment center--anywhere - Handcrafted designs - Professionally trained designers and installers - We'll come to your home for a free consultation

FREE INSTALLATION
with this ad

800.400.2673
www.closet-factory.com
closetfactory

SPACEMASTER CLOSETS
Affordable Closet And Storage Solutions, Plus Mirrored Doors. Insured. References. Free Estimates. (212) 382-1533

DECORATOR



CUSTOM DRAPERY
WINDOW TREATMENTS
Valances • Cornices • Wood Blinds
Roman & Balloon Shades
Solar Shades • Silhouette®
COMPLETE DESIGN-SERVICE & INSTALLATION
REUPHOLSTERY
SLIPCOVERS
SERVING ALL BOROS, WESTCHESTER, LOWER CONN., L.I. & NEW JERSEY
CALL FOR FREE SHOP AT HOME DECORATING SERVICES

MANHATTAN	TOLL-FREE	BROOKLYN
212-385-2253	800 MARC TASH	718-336-3326

MARC TASH INTERIORS

FLOORS

J. Rappaport Wood Flooring—Installation, refinishing, repairs. Exp/ins. **800-867-8341**

HOME/BUSINESS IMPROVEMENT

MR. FIX-IT—No job too small. $60+/hr. 2-hr min. Exp. NYC only. **212-288-5362**

INTERIOR DESIGNERS & ARCHITECTS

NO BIG DEAL—Take the terror out of decorating. Talented pro can help you. Lowest rates. **No job too small.** Ref's. Special access to **all** wholesale showrooms. **As seen on ABC • CBS • NBC • CNN**
Tri-State Area
Call Steve Lyons: 212-308-5080

Former Bloomingdale's Designer—Will beautifully transform your space. Creative. To budget. **Sasha Designs: 212-243-1738**

EXPERT REDECORATION WITHOUT NEW INVESTMENT
USE WHAT YOU HAVE
interiors
ONLY $325/ROOM
RECOMMENDED BY
ABC • NY TIMES • HOUSE BEAUTIFUL
NY MAGAZINE • CBS • MET HOME
CALL FOR FREE BROCHURE
212-288-8888
www.redecorate.com

C.S. INTERIORS—Exp'd, affordable decorators. Flat fees. Our discount is your discount. Home/office. Complete renovations. References available. **212-734-2689**

$99hr INTERIOR DES'R ASID NYS Lic. **212-663-6702** Refs avail. EVE APP'TS.

Personal Fashion & Interior Advisor
Shin
212-595-6944

TO ADVERTISE IN INTERIORS AND EXTERIORS CALL KRISTEN 212-462-3319 OR FAX: 212-462-3595

Rent-A-Decorator®—Budget-oriented pro designs "your" space at "your" pace. Fees from $100/hr. Featured in NY Times & Glamour. Call for reprints: **212-826-1069**

Beautiful & Affordable Design
Catherine Campbell Interior Design
212-254-4909 • 156 Fifth Av. • 212-924-0757

Organize Your Life! Home or Office.
Order Out of Chaos. **212.505.6231**

LIGHTING

Lighting By Gregory ....**212-226-1276** See what Lightolier's **"Designing With Light"** is all about. ***Showroom:* 158 Bowery**

Track By Jack **917-74TRACK (87225)** Track-lighting specialists. Installation. Sales. Wholesale bulbs. Update old cans with small, efficient, low-voltage halogens.

PAINTING & WALLPAPERING

Painting, Wallpapering, Faux Finishes—Free Est. **www.PaintHome.com 718-627-6205**

T&M Painting—Carpentry, wallpaper, tile, plaster, faux fin. Free est. Ins. **718-278-3372**

SAGEBRUSH PAINTING CO. 212-627-4212 Painting/Plastering, Faux Finishes... Ins.

Brite-N-Up Painting/Contracting—Home Improv. Spec. Refs/Lic/Ins. **718-827-5888**

PIANO

Expert Tuning—Repairs And
Piano Regulating. Reasonable Rates.
Call Michael Keller: **201-653-8393**

WINDOW TREATMENT

LOWEST PRICES—Silhouette, Duette, Verticals, Mini-Blinds, Draperies And All Soft Treatments. **KINGSBORO: 212-243-0722**

NOBODY BEATS OUR PRICES!
Silhouettes • Luminettes • Duettes • Minis
Verticals • Solar/All Shades **888-595-7511**

ELITE WINDOW TREATMENTS
Verticals, Minis, Silhouettes, Duette and Draperies. **Lowest Prices: 212-807-8674**

To Advertise in ***New York Magazine's*** INTERIORS AND EXTERIORS,
call Kristen Cappadona: 212.462.3319,
fax us at: 212.462.3595,
or email:
kristen_cappadona@primediamags.com

MASSAGE

Beauty & Bodywork—Elegant, Sensual And Discreet. Lisa: 212-396-1141

Hidden Treasure—East Side. "Eighth Wonder" Staff Here. 212-327-0244

Central Park South—Austrian Lady. Mature, Sensual, Caring. Pvt. 212-246-4759

ORIENTAL DELIGHT
Outcall Only. Major Credit Cards Accepted. 212-686-2222

Exceptional Massage—By Claudine. Clean/Private. E. 50s. Hiring. 212-888-3497

Extraordinary Touch—Unforgettable! East 20s... 212-685-5614

Sylvia—Discreet, Quality Service, Exclusively For Refined Gentlemen. 212-888-0611

40th St. & 6th Ave.—Sensuous Touch. By App't. 212-221-8330

PURE BLISS
Private. Credit Cards.
212-213-2977

Pears—Eclectic excellence, featuring synchronization. 212-505-5151/212-779-9944

Grand Opening—Pears - Uptown In 60s. Featuring Synchronization. 212-535-5155

DELIGHTFUL TOUCH
Sensual And Satisfying. 212-754-1470

Elegant Paradise—Downtown Location. Extraordinary Touch. 212-691-8283

Courtney's Back!—Elegant Bodywork. Highest Quality. Now Hiring. 212-307-6645

Glamorous, Satisfying Bodyrub—European masseuses. Wall St. 212-571-3824

The Incredible Lightness Of Touch—W. Village/Wall St. access. 212-645-4995

Eastern
Exotic Oriental Ladies
Outcalls Only
212-645-2700
www.asians-escort.com

A Very Private Candlelight Massage—Lexington/E. 30s. By App't. 212-252-7359

East 28th Street Spa—Sauna, Swedish, Facial, Bodyscrub, Etc. CC's. 646-424-0915

Escape To Asian Pleasure....—Japanese Massage. Out. 212-230-1777

Buff Italian Construction Worker—Ofrs Body Rub. Women only 917-453-5284

Q Salon—Beauty/Health. Call For Information: 631-451-7575

Swedish Massage For 1—Unforgettable. Pure Pleasure. Pelham Area. 718-547-2301

SINCERE TOUCH
W. 50s. 212 737-0148

Sweet Asian—Midtown Manhattan. Call: 212-685-3227

MIGA 212-501-7750
—World-Class Massage. Upper W. Side.

Sensuality With A French Twist—You'll Love It! Call Sophie: 212-588-0293

Body & Soul Care—By Californian. Also Thai Technique. NYC Only. 917-328-9471

Body Massage—Jericho Therapy. Call: 516-338-5500

Kobae Spa—Asian Beauties. Stamford, CT. 203-325-1440

High Society Therapy—Fit For A King. Yonkers Area. Call: 914-793-1030

EAST 90TH STREET
Excellent Bodywork. 646-672-0909

Penn Sta., Nice Locale, Swedish—Till 2am. Studio/hotel/res. Paula: 212-268-2830

Green Club—In Brooklyn. Call For Massage. 718-836-0380

Massage—Swedish/Shiatsu. Body Scrub, Facial. Steam/Shower. 212-661-0777

Bodywork In Relaxing Atmosphere—Little Neck area. 718-281-0097

Cross Bay Massage Therapy—Sensual Touch. 718-641-4242

Gold Salon—Relaxation For A Healthier Life. 631-462-2255

A Royal Treatment—De-Stress From Head To Toe. Julie. 212-828-2404

Muscular Ebony Male For Men— Discreet. Near Penn Station. 917-860-7414

Mario—Legit Or Sensual Massage. Discreet. W. 40s Loc. For Men. 917-318-4990

NJ Upscale Asian—By Appointment Only. Call: 201-840-1743

Tired? Welcome!—Massage, body shampoo/scrub - in Glendale, Queens. 718-366-3799

Mature, Sensual, Classy Lady—Elegant, Private, 7 Days. 212-262-4537

Wonderful Touch—East 80th. By Appointment Only. 212-570-9560

LUCKY SALON
L.I.E. 63 Rt. 112 Coram 631-696-3628

Velvet Hands—Bodyrub By Mature Lady. Private. Studio/Res. 212-681-1470

NJ's Most Sensuous
Mins from GWB/Linc Tunnel. 201-840-9845
www.RitzMassage.com

Claudette—Sweet Lady. Private. By App't Only. Call: 212-980-6691

Ukraine 2—Whitestone Area. All CCs. A/C. 11am-9pm. 718-357-1946

Lilly Of Chelsea—One Of A Kind. Private. Discriminating. 212-807-1822

Exotic Italian—In/Outcalls. Private. 212-207-8622

Gabrielle, Mature Woman—W. 40s. In/Out. Monday-Friday. 12-10. 917-293-3332

Beautiful Israeli & Friends—Private Apartment. In/Out. 212-308-0560

COSTA DEL SOL
World Of Relaxation. 212-593-1605

Massage & Spa—Shiatsu, Swedish & Steam Bath. 201-945-4077 Best in NJ.

Oasisnewyork.com
The City Getaway For Stress Relief.
212-358-5730

Lee's Studio 54—Best Swedish And Shiatsu. 212-755-7178

Hungarian Rhapsody—Covergal/Centerfold Guaranteed. Pvt. 212-889-3350

Magic Touch—East 50s. Clean, Private. 7 Days. 212-705-7068

Wall St. / Tribeca—Shiatsu, Swedish... Relaxation. CC's. 212-267-3980

E. 55th - Unforgettable Touch—Upscale. Pvt. By Appointment. 212-317-2284

New In Town—Upscale, Private. Amy. All CC's. 212-249-1806

East 50s—Shiatsu And Swedish. CC's. By Professional Staff. 212-755-6329

Asian Angel—Magic Touch. By App't. CC's. Call: 212-585-3595

Grand Opening—Bodyrub In Stamford. Call: 203-359-4941

ICHIBAN BODYRUB
Elegant Sensual fantasies. 212-687-4445

BODY MASSAGE
Long Island. 516-504-1267

RELAXING BODYWORK
Madison/East 37th St. 212-686-6699
Wall St. 212-732-5577 By App't. All CC's.

Full Body Rub By Anton—For Men. Midtown West. Discreet. 212-258-3492

Excellent Bodywork—East 89th St. Call: 212-828-0895

Stephanie From Ukraine—Pvt. 7 days a week from 11am. Midtown. 212-715-0494

Relax Your Senses— E 30s. Upscale Gentlemen Pvt. By app only 212-532-1894

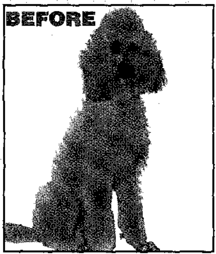
Delightful European Lady—To Pamper You. In/Out. Midtown West. 212-921-0122

John Massages Men—Deep, sensual and satisfying. CC's. NEW cell#: 646-431-8780

Sweet Asian Massage—By Appointment Only. Upscale. 212-685-3227

Tropical—Oriental Shiatsu, Swedish. Route 17, Near Ramsey. 201-327-0286

To advertise in **Massage** or
Role Play, call Mark Bristow:
212.462.3316 or fax 212.462.3595



Pamper Yourself

Reach **nearly a million** affluent readers who want to look their best and feel great!

Issue	On sale	Editorial	Deadline
10/8	10/1	Home Design	9/18
11/12	11/5	Spas & Salons	10/19
12/3	11/26	New York Holidays	11/9

New York's readers invest in themselves so they can keep leading their busy, active lives with maximum impact, so **increase your business** with ads in this special issue!

Call Mark Bristow: **212.462.3316**
or fax: **212.462.3595**

ROLE PLAY

PASSIONATE PRIVATE NURSE
Personalized & Intimate. 212-354-4391

Wall Street Escape—Sensuous bodywork fantasy. Discreet, private. 212-766-9885

SUBMIT YOURSELF
Role-Play, Cleansing. 212-764-4872

Closet Fantasies—Seductive aunt/school nurse/mistress. Susanne: 212-715-1825

ny-exotics.com
NY's LARGEST ADULT INTERNET DIRECTORY
To advertise, call:212-643-9955

East Side Elegance—Stunning Model/ Actress. Midtown. Jacqueline: 212-888-8004

EBONY SUPERMODEL
For Upscale Men. NY/NJ/LI. 212-981-9770

SterlingLadies.com—Sensual Models In A V Private East Side Apt. 646-424-9058

Italian Lady—Private Place. In/Out. For Upscale Gentlemen. Call: 212-826-0740

BEST IN QUEENS!
Yuraku
Incalls
718-505-6981

Suzanne's Exec Stress Relief—Expensive And Worth It. 38th/3rd. 212-557-1716

Gina And Friends—Mature, private, discreet role-play & fetishes. 212-371-3106

Ecstasy Room—Elegant, Private. For Upscale Gentlemen. Outcall. 917-482-5091

Charles' Angels
(212) 315-5556
There is a certain Excellence Money CAN Buy
Perfection Matters.
Exquisite Female & Male Models
1-800-266-0086 www.charlesangelsnyc.com

NY Pink—Gal-Next-Door Type. You'd Never Know! E. Side. Private. 212-251-0003

Brazilian Beauty—East 60s Studio. Petite/Sweet/Discreet. 212-784-9968

Uninhibited Private Nursing—Fabulous Equipment. Midtown East. 212-684-1185

Escortcenterfolds.com
212-355-2000

Complete Satisfaction

The Gold Crown
212 688 2271
(OUTCALL ONLY)
www.crownclubescorts.com

Leg Shoppe—She walks in beauty, you crawl behind. Exquisite. 212-629-2066

Anything you desire...
FleurdeElite.com

Hot, Active Spanish Male—Call Victor: 917-584-0835

Casablanca—Outcall Only. Models Available. 24/7. All CCs. 212-321-9885

Asian Magic—Outcall Only. All CCs. asianny.com 212-628-1313

URBAN AFFAIRS
For The Most Discriminating Tastes.. Hand-Picked By A Scouting Veteran Of A Top NY Modeling Agency!
212-564-7825
www.urbanaffairsny.com

Stunning Shemale—Baywatch Look-Alike. East Side Location. 212-753-6927

"Guaranteed, Who You Request Is Who You Get"
Famous Adult Film Stars
Stevie
Sept. 17th - Sept. 23rd
Aliyah Yi
Sept. 17th - Sept. 23rd
Holly Landers
Sept. 18th - Sept. 26th
Exotica-2000.com
212-686-8777

NEW YORK DOLLS
Sensual ladies for upscale gentlemen. Discretion assured. In/out calls.
212-750-6686
www.ny-dolls.com

Latin Seduction—Model For The Time of Your Life. 80s Loc. 212-472-1330

Only For Discreet And Very Selective Gentlemen Who Are Not Afraid Of Unforgettable, Delightful Side Effects.
212-683-5450
www.monalisa-models.com

California Gold—Many Specialties. Complete Relaxation. Loni: 212-420-1005

www.BlueLace.com
Most essential for the elite.

European Centerfold—In NY Briefly For Nice Fun. In/Out. Kym: 212-972-3359

24/7 In/Out
Tokyo
NY's BEST!
(212) 244-4636

A Taste Of Honey—Mature Ebony Lady. Queens. Unforgettable. 718-762-1968

For information about advertising in

MASSAGE or ROLE PLAY

call Mark Bristow: **212.462.3316**
or fax: **212.462.3595**

PrimaNY.com—Local Models. Call For Information: 212-688-1741

Glamourbeauties.com
Sheer Opulence
212-317-2002

Erotic Women/Men—For Phone Fantasy. Toll-Free. Vi/MC/AX. 877-292-6969

Pandora's Box—New place. Open 24/7. 7 rms. For fantasy role-play. 212-242-4577

Britt—Sensual and upscale beauty. Upper E. Side. Independent. 917-449-1513

ny-pleasure.com
NY's largest free adult internet directory
to advertise, call (212) 813-1551

Two Beauties From Spain—In/Out. Call: 212-308-5459

BBW—Sophisticated, Discreet, Caring. Absolute Privacy. Midtown. 212-684-6756

SOCIETY
WWW.SOCIETYLADIES.COM
For the upscale gentlemen who demand the very best.
We're Exclusive. We're Expensive
We're Worth It
212-727-2000

Intimate Fantasies—Fetishes, Discreet. Pvt. 7 Days. 12p-3a. In/Out. 212-239-9640

The Red Room
For the red carpet treatment-quality service for every gentleman.
Meet 5 beautiful ladies...
Then choose who you would like to spend time with.
(212) 572-9897 (59th st) (212) 639-1555 (77th st)
www.reddd.com

Silk Stockings—A Pleasurable Experience. Call: 212-517-3300

Shemale—Swedish Model/Video Film Star For Desires. Barbi. 212-759-6765

Asian Beauty—Bodywork for upscale, mature gentlemen. Fetish. Pvt. 212-689-6636

Mistress Ava Via Phone—19 Years Exp. Highly Creative. All Fetishes. 800-338-0606

Mackenzie—A mind-blowing experience. New to the business. Outcalls. 212-426-9110

Caramel Beauty—Gal Next-Door. Fantasies. Complete Relaxation. 212-253-2713

POLITE MISTRESSES
Play Out All Your Fetishes & Fantasies.
212-696-4965

For information about advertising in this section, call Mark Bristow: 212.462.3316 or fax: 212.462.3595

Continued on next page.

Continued from previous page.

www.janesnyc.com
Fun & friendly people.
Private, elegant surroundings.
(212) 688-2458

Venezuelan Cover Girl—Upscale Men. Up E. Side. In/Out. Racquel: 212-327-4487

Perfection—Sexy Russian Ladies. Role-Play Available. 718-259-5559

Cameron—Superb Service By Private Model (Independent). 212-462-9275

V.I.P. ESCORTS
The Original V.I.P.
"We Have The Best"
Outcalls Only
24 hrs/7 days • Real Models
www.vipescorts.org
212•481•3000

Ronnie Recommends—End Disappointment. Get What You Want. 212-689-1876

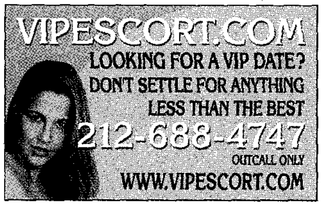
Hot/Lite/Medical/Teacher X-Dress—Games By Dorothy. 212-517-3740

The World's Most Trusted Agency.
Party-7K.com
Party Calls Welcomed!
EXCEPTIONAL MODELS ALWAYS INTERVIEWED

Pre-Op TS—Classy Fantasy Fulfillment. Lisa. Manhattan Incall. 212-352-9255

NY Elites
Acual Photo of One of Our Super Models
"Your Personal Escorts To Adult Entertainment In New York City".
1-888-588-5885
www.NYElites.com

Susan—Beautiful, sexy, exotic, fun. Very skilled. Grad degree. Upscale. 212-604-4414


VIPESCORT.COM
LOOKING FOR A VIP DATE?
DON'T SETTLE FOR ANYTHING LESS THAN THE BEST
212-688-4747
OUTCALL ONLY
WWW.VIPESCORT.COM

Mistress... www.msnikki.com—Totally Private. Midtown. 212-338-9157

Silver Dream—Relax, Enjoy. In-Call. Brooklyn. 718-645-4334

Have A Foot Fetish?—You'll Love It! Sensual, Soft Soles. 212-946-6419

CITYVIBE.COM
The Nations Fastest Growing Escort Directory has arrived in New York.
Log on and search for your choice...
212-262-4222 x13

Super-Sexy Shemale—Very Friendly. 80s Locale. Call Susy: 212-628-7622

We Attract New Clients
By Serving Present Clients
Exceptionally Well.
212-681-2823

New, Sensual Blonde—Mature. Private. Call: 646-541-1495

Monique—Exotic Dutch ebony lady. Expert role-play. In/out. CCs. 917-673-7030

Relax, Enjoy, Have Fun!—Sensual Role-Play And Bodywork. 516-773-4284

Phone Pleasures—Every fourth call free! Wicked, sensuous, no taboos. 800-282-7575

East Side Encounter—Sophisticated lady. Private wishes understood. 212-935-0716

Baywatch Babe With Muscle—Upscale. Hollybunny.com. In/Out. Pvt. 646-325-5688

ALLURE ESCORTS.NET
When Only The Best Will Do
Outcalls Only
24 hrs/7 days • Real Models
www.allureescorts.net
212•532•3335

Amber—Israeli Stunner. Naturally Sweet And Inviting. Outcalls. 212-534-5732

Paulina—Pvt. In/Outcalls.Not An Angency **www.blonde4U.com 212-838-4249**

Upscale Bodyrub—Wall Street Location. Discreet. In/Outcall. All CCs. 212-349-9370

Hot Brazilian Male Model—Very friendly. 80s locale. Call Max: 917-584-0835

Extreme Elegance—Very sweet. Very discreet. By appointment only. 917-303-3468

Deviant Mind Games—Fetish Experts. arenaproductionsnyc.com 212-889-1591

ASSORTMENTS

FIELDS! The Matchmaker 212-391-2233 317 Madison (entr on 42nd), NYC 10017, Rm 1600. Est 1920. Free consultation & booklet. 18-80. All religions. Nationwide. Visitors invited. Open 7 days. We arrange for your children without their knowledge.

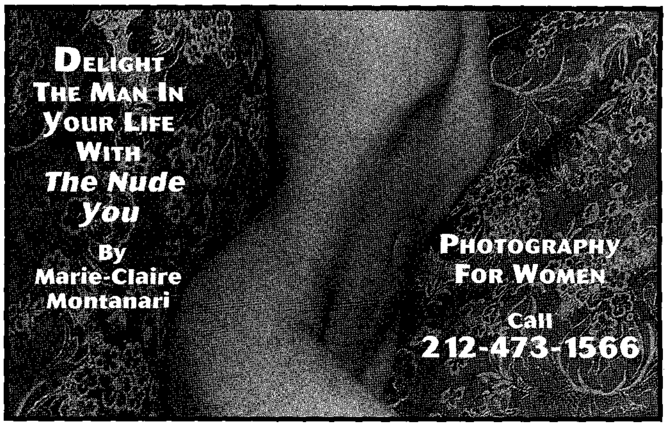
* * * SPECTACULAR SUPER GALA * * *
FRIDAY, SEPTEMBER 21, 6PM-1AM
Holiday Inn®
EMBASSY BALLROOM
440 W. 57th Street, NYC - Lobby Level
$20, OVER 800 PROF'LS EXPECTED 28-49
Super DJ - Dancing, Speedy Coat Check
Snacks, $9 PARKING AT HOTEL (5PM-3AM)
Visit Our Website On The Internet
http://www.nycsingles.com
(212) 249-3636

To advertise in
ASSORTMENTS
call: **212.463.0024**
or fax: **212.462.3595**

The Drawing Room - Learn To Draw
In A Relaxed, Salon-Style Setting.
Once A Week For 10 Weeks. Anyone
Can Learn! Call: **212-988-2773**

JDATE PARTY IN NYC
JDate.com
Everyone is welcome!
When: Saturday, September 22nd 10pm-4am
Where: METRONOME
915 Broadway
(SW corner of Broadway and 21st St.)
Drink Special: 10-11pm
Admission: $20 at the door or through TicketWeb

Art Lovers Exchange THE connection for singles who know the difference between Pei and pie. **www.alxdating.com 800-342-5250**


Delight The Man In Your Life With *The Nude You*
By Marie-Claire Montanari
Photography For Women
Call
212-473-1566

A+ Rating! Int'l Singles Russian, Jewish and European ladies in NY. 212-736-6870

The Right Stuff

For graduates and faculty of the Ivies, Seven Sisters, MIT, Stanford, U of Chicago and a few others! Over 3,800 members.
800-988-5288 www.rightstuffdating.com

Pretty Czech Women—Devoted to you. 212-691-5652 / www.eastern-europe-women.com

---

The Singles Network—Intros for prof'ls. Westchester & CT. Est 1983. 203-327-3280

---

www.SpiritGayandLesbian.com
"Where like-minded people meet."

Int'l Match NY—Meet attractive Chinese, Japanese, Korean women. 212-787-6579

To advertise in this section, call us at: **212.463.0024** or fax **212.462.3595**

Discerning Jewish Professionals—Fine Art of Matchmaking. Raizy 212-877-5167

Classical Music Lovers' Exchange™
For unattached music lovers. Nationwide.
1-888-408-CMLE www.cmle.com

Single Booklovers—Gets readers acquainted singlebooklovers.com 800-773-3437

Singles Party—9/21, 6:30pm. Chinese students & prof'l Americans. 212-247-6526

To advertise in
this section,

call us at: **212.463.0024**
or fax: **212.462.3595**

STRICTLY PERSONALS

Do you feel

YOU ARE TOO PICKY

If there is something wrong with everyone you meet, come to me. It is time to meet the *right* people.

Somewhere out there is your *special* someone waiting just for you. This is not a person you will meet in a bar, at a singles party or through the personal ads. Like you, each of my clients is extremely busy furthering his/her career. My clients are not and will not be participants in any singles scene. You will not have the opportunity to meet them. They will not have the opportunity to meet you unless you call now and become my client. The clients I represent are very prestigious, attractive, successful, healthy in mind, body and spirit. Afford me the opportunity to make the ***right*** introduction for you.

Barbra K. Brooks

The Ultimate Service For Marriage Minded Professionals

(212) 753-3003 (516) 889-9058

Tell Us Your Story And Win Dinner For Two At A Romantic New York City Restaurant

Many of our readers have had interesting experiences through Strictly Personals and we love to hear them all - amusing, amazing, romantic or touching. Since we enjoy sharing them, we plan to print some in a very special issue coming this fall. Let us know what happened to you. If your tale is selected for printing, we'll treat you (and someone you care for) to a lovely dinner.

The stories we print will carry the writers' names or initials according to their wishes.

Send your story to
STRICTLY PERSONALS
New York Magazine - Story
P.O. Box 4600
New York, NY 10163-4600

or e-mail it to strictlypersonals@primediamags.com

Jet Set Yachtsman—Luxurious lifestyle available with single, handsome, generous, middle-aged white male. Join me for *yacht cruising, penthouse living and exotic* travel. If you are a single, young, white, vivacious, bright female, please send photo and note. 8857 ✉

Celtic-American Writer—41, seeks mate for pro- and/or recreation. Wordsmith genius, like Wilde or Shaw. Looks like a genetically improved JFK Sr. Fun-loving and kind, like Dana Carvey. Built like Ivan Lendl, or did he play for the Knicks? You are also a glaring aristocrat with soft, beautiful eyes. 8847 ✉☎

An Unconventional Jewish Widower—Tall, lanky, romantic, handsome, athletic, young 73, fit, vibrant, joie de vivre, sensitive, classy, sophisticated, multidimensional, financial background, integrity, dry humor, golf. Appreciation: music, art, travel. Joyous, Sabbath-observing Conservative. Seeks svelte, feminine, kind, soft, lovable woman under 67, with distinct, upscale affluence, as soulmate in a monogamous, passionate, joyful, loving marriage. Recent photo. 8855✉☎

Wanted!—Very special white female, age 24-43. Sought by very fit, single white male, 40s, successful professional, stable, honest, generous, sincere/romantic. This special woman has lots of friends, is successful and probably never thought of answering an ad. However, because her qualities include honesty, sincerity and integrity, she is having difficulty meeting someone worthwhile. She is tired of self-centered, immature men and one-way relationships. The club/bar scene is not her style, but an intimate dinner in a special restaurant is. She is independent, but is looking to share and enhance her life. She is looking for that special someone who is intellectually stimulating, emotionally supportive and flexible enough to enable her to grow as an individual. She likes travel, dining, theater, music and sports cars. She is age 24-43, very fit and adventurous. She is comfortable in jeans or a black dress. Those sincerely interested, respond with photo, letter. Please include age, description and interests. No smokers, drug users or children, please. 8843 ✉☎

One Of The Good Ones Is Free Again—Good-looking, kind male, 40s, professional, nonreligious Jewish, successful, looking for a nice, normal, pretty and smart female. Photo/note. 8853 ✉

Pretty, Ivy League Jewish Female—37, seeks attractive, intelligent Jewish male, 30-40s, with traditional values. 8867✉☎

SEND

A WRITTEN RESPONSE Here's How:

STRICTLY PERSONALS
New York Magazine, Box # ______
P.O. Box 4600
New York, New York 10163-4600

Handsome Executive—6'2", 49, enjoys athletics, outdoor activities. Seeks compatible, slender lady in 30s, for long-term relationship. Photo/note/phone. 8829✉☎

Woman—62, smart, sweet, sophisticated, Jewish, seeks domestic bliss. 8850 ✉

Here's The Deal—Single white male, 42, 6', 210, athletic build, north Jersey resident, (973). Enjoys movies, dining, sporting events and physical fitness. If you are a single female, 30-46, non-smoker, let's give it a shot. 8825 ✉☎

Lovely, Slender, Sensuous—Poet/professor, single mom, lover of the arts, seeks a *cultivated, successful, generous* man, 50-65, for friendship, romance and whatever comes of these. NYC. 8832✉☎

Jane, Far From Plain—Seeks Jewish man, 60-70, to share life's joys. 8866✉☎

Black Prince Charming Wanted—Sexy, spicy, very sensual, attractive brunette with model-type body, captivating blue eyes, unpretentious, creative and genuine, seeks marriage with soulmate and best friend - a man who is tall, 34-44, muscular, dynamic, cultured, extremely successful, sexy and sincere. Photo/note essential. Serious replies only. 8852✉☎

Beautiful, Full-Figured Female—34, 5'10", blond/blue, in Palm Beach, seeks male. Age unimportant. Phone. 8849✉☎

Breakfast In Bed—(For a good-looking, fun, romantic, virile, upbeat male, 40s-50s), by a pretty, blue-eyed blond, 5'5", slim, shapely, 40s. Lives on LI. 8858 ✉☎

Still Gorgeous Female At 52—Sane, busy, slim, kind, fashion world senior exec, looking for same in male, 52-60. Photo/note. 8856 ✉

Ski Partner Wanted—Beautiful, tall, slim NJ widow seeks attractive, fun-loving unpretentious man, 48-58, to ski black diamonds, hike, bike and share good times. Photo/note, please. 8839 ✉☎

New and Improved!

HEAR THE VOICE BEHIND THE AD

CALL 1-900-443-1500

$1.95 EACH MINUTE. TOUCH-TONE PHONE ONLY. THIS SERVICE IS FOR ADULTS 18 YEARS OR OLDER.

You can now call ☎ as well as write ✉ Strictly Personals advertisers. Look for ads with ☎ to hear a message personally recorded by the advertiser and leave a private message of your own. Advertisers' messages in this issue are accessible for 4 weeks beyond issue's cover date.

PROGRAM SPONSORED BY NEW YORK MAGAZINE AND NEWS AMERICA ON CALL, 1211 6th Ave., New York, NY 10036. (212) 782-8050

Strictly Personals is a weekly feature. **Cost is $32.00 per line,** two line minimum. Approximately 36 characters equal 1 line. Limited abbreviations. Add $35.00 for NYM Box Numbers. Leave 12 spaces at the end of your ad for box number. Check or credit card information must accompany ad order (no cash or money orders accepted). First-page placements are available for a production cost of $50.00. **Mail responses are forwarded continuously for six weeks and phone response line is open for 4 weeks after issue date** (phone service is not automatic and must be requested by the advertiser). To place an ad with credit card (VI, MC, AMEX), call 212-463-0024, fax 212-462-3595 or send personal check or credit card information with advertisement to: **Strictly Personals, New York Magazine, 249 W. 17th St., 4th Floor, New York, NY 10011. Advertisers must include home address and daytime phone.** All ads accepted at the discretion of the publisher. **New York Magazine is not responsible for printing errors and omissions.** Unless Publisher is notified in writing, by placing an ad in New York Magazine and purchasing a NYM Box Number, the advertiser agrees that New York Magazine can act on your behalf to discard advertising circulars.

Beautiful, Sweet And Sexy—Teacher, 31, long wavy blond hair, thin, great shape and intelligent, seeks Jewish male, 32-39, who is successful, ambitious, kind, and looking for a best friend and a forever romance. Note/photo/phone. 8823 ✉☎

Caring, Playful, Nice-Looking—Witty, intelligent, professional Jewish man, 57, 5'10", warm brown eyes, traditional values; likes conversation, walking, the arts. Seeks tall, smart, pretty Jewish woman who thinks laughter is the most civilized sound. Photo/note. 8851 ✉

Fun-Loving, Youthful Woman—Seeks male companion, 50-60, to read books and to write our own romance. 8848✉

Easy To Talk To—Warm, funny, attractive, 46, 5'11", Wall Street, Jewish male - enjoys movies, theater, country drives, flea markets. Note/photo. 8859 ✉

Gay Latina Female—54, attractive, feminine, fit and classy, energetic and successful, art and nature lover, emotionally and physically healthy, seeks white or Latina femme or soft butch, nonsmoker, 45-55, with similar qualities, to share romantic love forever. 8837 ✉☎

Hey, You Never Know—Handsome, successful Jewish male, 38, 5'8", seeks a very attractive, slim female, 28-37, to enjoy the finer things in life. Sense of humor/recent full-length photo a must. 8841 ✉☎

SAVE THE DATE

OCTOBER 16th

Strictly Personals Party

More fun & more fabulous than ever.

New location, new adventures, new surprises -

Full details next week, or call 212-462-3373 if you just can't wait!

The core of what we do...

Mixing a passion for people with the many possibilities of a first date.

Director:
Jennifer Pannucci

Director:
Nancy Kirsch

Director:
Robyn Meierowitz

Director:
Bridget McCoy

IT'S just LUNCH!®
life, love & dessert.®

New York 212.750.8899
New Jersey 201.363.9594
Long Island 516.931.9339
Dating for Busy Professionals
-28 LOCATIONS-

Pretty, Warm, Caring—Accomplished Jewish professional, 5'6", very youthful 55, fit, happy, filled with joie de vivre and much love to give - sensitive and spiritual, seeks Jewish soul mate. 8826✉☎

Exceptional Woman—Warm, lively, great-looking, passionate about life, people, music, indie films and ethnic food. Divorced artist/therapist, looking for long-term best friend/lover, 35-50. 8828 ✉☎

F
S
ames
6
Swing Lessons
8:30 pm
7
MOMA
1:00 pm
Touch Football
3:00 pm
Ping-pong & Pool
9:00 pm
13
Blue Man Group
8:00 pm
Bowling & Bars
9:00 pm
14
White Water Rafting
9:00 am
Brooklyn Museum
12:00 pm
Guided Hiking
2:00 pm
Vorkshop
20
Ski Trip Weekend
6:30 pm
21
Metropolitan Museum
3:00 pm
Bourbon Tasting
8:00 pm
e Justine
ach Volleyball
27
Salsa Dance Workshop
8:15 pm
28
Long Island Wineries
10:00 am
Rock Scrambling
10:00 am
Chelsea Galleries
2:00 pm
S

WE PLAN, YOU PLAY.

As a member of Social Circles, the toughest thing you have to do is choose from over 70 events every month. Then all you have to do is show up ready to enjoy yourself.

Explore New York and beyond – contact us today!

www.socialcircles.com

© 2001 Social Circles, LLC

social circles®

New and Improved!

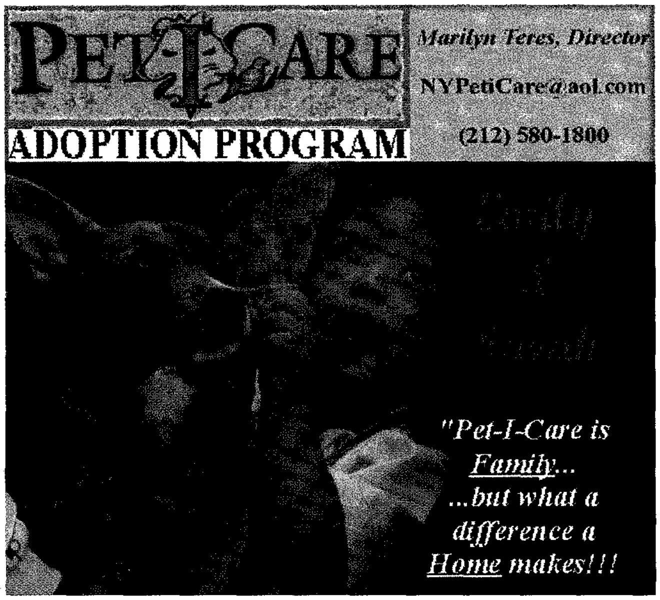
HEAR THE VOICE BEHIND THE AD

CALL 1-900-443-1500

$1.95 EACH MINUTE. TOUCH-TONE PHONE ONLY. THIS SERVICE IS FOR ADULTS 18 YEARS OR OLDER.

You can now call ☎ as well as write ✉ Strictly Personals advertisers. Look for ads with ☎ to hear a message personally recorded by the advertiser and leave a private message of your own. Advertisers' messages in this issue are accessible for 4 weeks beyond issue's cover date.

PROGRAM SPONSORED BY NEW YORK MAGAZINE AND NEWS AMERICA ON CALL, 1211 6th Ave., New York, NY 10036. (212) 782-8050



Exotic Asian—Very attractive, warm, playful, slim, fit, stylish, educated and professional. Enjoy town and country: museums, films, theater, restaurants, wine, the outdoors. Seeking single white gentleman with similar qualities and interests, 35-52, 5'10" plus. Calls preferred. 8846 ✉☎

My Passion: Arts and Great Lakes—PhD male, 64, seeks educated, artsy lady with great legs. Travel, fun. Photo! 8862✉

Petite Chinese Lady, 50, Looks 39—Wisdom, pretty, buxom, seeks upscale white male for friend or marriage. 8864✉☎

Successful Entrepreneur, 56—Semi-retired. Tall, handsome and fit, mentally and physically. Divides time between lakeside home in CT and apartment in NYC. Enjoys theater, classical music, jazz, ballet, movies, sailing, reading and world travel. Seeks attractive counterpart, 45-55, with similar - and different - interests. Note and photo, please. 8811 ✉☎

Eccentric Genius—PhD in philosophy, seeks female, 30s. POB 539, NYC 10101

Wanted: Jewish Man, 70 Plus—Smart, petite, retired teacher - likes to swim, walk, dance, travel. 8854 ✉

Parents—To love, nurture and raise a child together. Handsome, professional gay male, 40s, seeking sane, independent, nice-looking female for a co-parenting situation. Let's discuss. 8845 ✉☎

5'8", 125—Elegant professional lady, described as stunning, seeks her equal in tall, slim, handsome, successful gentleman into classical music, 50-58. E-mail: winterreise2001@hotmail.com 8863✉☎

Handsome, Romantic, Successful—Former professional athlete, businessman - seeking attractive, Jewish, model-slim woman who is strong-willed, classy and has great values. Interests must include fine dining, theater, travel, sports and beaches. Must be 35-45. If all of the above fits, I'd love to meet you. Phone/photo/note. 8827 ✉☎

NYMESSAGE

McGuire's/Fire Island, Saturday, 8/18
At 8:30 pm - blond in pink who flirted with dark-haired mustached guy. Regret fleeing and would like to talk. 8824 ✉☎

Smart, Sexy, Savvy Brunette—Very pretty, funny, kind, charming, thoughtful romantic seeks same in tall, nonsmoking, Jewish professional male, 35-55, for lasting relationship. Note/phone/photo, please. 8831 ✉☎

Handsome Male—6'3", well-built, very successful, 48, seeks attractive, fit female, 30-38, 5'6" plus, who is ready to enjoy life. Serious relationship only. 8813✉☎

SEND
A WRITTEN RESPONSE
Here's How:

STRICTLY PERSONALS
New York Magazine, Box # _____
P.O. Box 4600
New York, New York 10163-4600

STRICTLY PERSONALS COUPON

Rate is $32.00 per line, two-line minimum. Add $35.00 for NYM box number.
Call 212-463-0024 for more information, or you may fax this coupon to: 212-462-3595.
Mail this coupon to: New York Magazine Classified,
Attention: Strictly Personals, 249 West 17th St., 4th Floor, New York, NY 10011.
All ads are accepted at the discretion of publisher.

Name ____________________
Street Address ____________________
City ____________ State ____________ Zip ____________
Day Phone (for our records only) ____________________
Payment: Check ________ or Credit Card ________ MasterCard/Visa/American Express (circle one)
Card Number ____________________ Exp. Date ____________
Signature ____________________

Would you like a voice box? If so, check here. ☐
If yes, we will call to give you an access code. All calls are confidential.

AD COPY:

1
2
3
4
5
6
7
8

.com directory

.cards

www.cardSupply.com
Invitations • Announcements • Note Cards

.casino

www.BishopAndCompany.com
Buy or Consign your Designer Clothes by Mail

.cigarettes

www.arrowcigs.com
FREE S&H! Generic, $11.65; Brand Name, $30.40

.coffee

www.empirecoffeetea.com
Gourmet Coffee & Tea • Gift Baskets • Since 1908

.cosmetics

www.StayOnCosmetics.com
Smearproof•Kissproof•Waterproof: Lipcolor/Eye Makeup

.dating

www.SpiritChristianSingles.com
"Where like-minded people meet."

.dental

www.drlinhart.com
Cosmetic and restorative dentistry in
state-of-the-art, beautiful midtown office!

www.drdorfman.com
Comprehensive 450-page dental website w/photos,
including our online textbook for students.

.entertainment

www.advancedentertainment.com
Hypnotists, Virtual Reality, Disc Jockeys, Photos,
Casinos, Magicians, Lie Detectors, etc...

.event/photo/video

www.LesHoward.com
Wedding, Corporate & Mitzvah Planners Call Us!
Photo Theme Concepts • Tri-State Area • 30 Yrs Exp.

.fitness

www.SeriousStrength.com
ersonal Slow-Motion Strength Training In An Ideal
xercise Environment • The Gym Scene Alternative

.gifts

www.ANGELWHOLESALE.com
4,000 Fabulous Gifts for EVERY Occasion

www.SonnetsForSale.com
Tribute Sonnets Written To Order For Any Occasion

.hair loss

www.menhairloss.com
Medical information about effective treatments.

www.womanhairloss.com
Effective treatments to regrow your own healthy hair.

www.AngelaCosmai.com
European Treatment For Thinning Hair For Women

.health & beauty

www.cureveins.com
Park Ave. Vein Center. Non-stripping Rx of veins.

.home

www.nobigdealdecorating.com
Steve Lyons - NY's Most Popular Budget Decorator!

www.DesignBaron.com
Interior Designer Specializing in Both
Residential and Commercial

www.briggshouse.com
Westchester's best imported antique furniture and gifts.

.jewelry

www.henna-kjewels.com
handcrafted jewelry • as unique as you

www.gemspast.com
One-Of-A-Kind Antique, Estate & Fine New Jewelry

.kids

www.bigfuntoys.com
Shop Yourself Silly! Neat Toys For Kids, Newborn To 90.

www.madeleinethemagician.com
Magic for adults & kids, ages 1-103. Travel anywhere.

www.scarsdalechildsplay.com
The Toy Store For Very Lucky Kids!

.luggage

www.altmanluggage.com
Best prices on name-brand luggage & writing instruments

.moving & storage

www.BidYourMove.com
Now You Can Bid Your Move Online!

.pets

www.paintedpetportraits.com
Original Paintings Of Your Pet
By Well-Known Portraitist Ellen Silverberg

.parenting

www.americanbaby.com
Your partner in Parenting from pregnancy to baby

www.healthykids.com
Advice for parents who want Healthy kids

.philosophy

www.client-centered.com
Client-Centered Philosophical Inquiry

.plastic surgery

www.DrSGreenberg.com
Specializing: Breast Augmentation, Liposuction.

www.LipoWorks.com
The Liposuction Experts, Board-Certified.

www.facechange.org
Facial Plastic Surgery

www.DrOstad.com
Techniques Presented To
American Society Of Plastic Surgeons

www.drlefkovits.com
COSMETIC SURGERY FOR MEN & WOMEN

www.ienhance.com/drgossman
The Best Plastic Surgery Under The Sun

www.SafeChange.com
Safe, affordable plastic surgery.
Apply & ask questions in the privacy of your home.

www.NYFacialPlasticSurgery.com
Information Devoted to Cosmetic Facial Surgery,
Live Surgery, Patients and Results.

.psychotherapy

www.AboutPsychotherapy.com
clear answers

.sportsbook

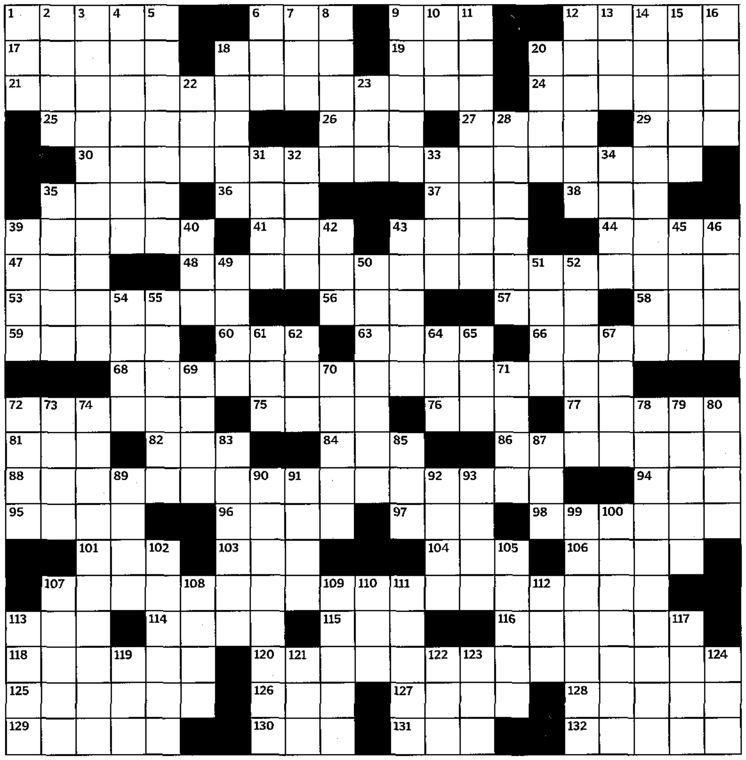
www.paybackcasino.com
Online Gambling & Sportsbook - Fun Or For Real!

To advertise in the
.COM DIRECTORY
call Kristen: **212.462.3319**
or fax: **212.462.3595**

For advertising information, call Kristen Cappadona at: 212-462-3319

'Shakespeare Goes to School'

'Cue' Crossword by Maura B. Jacobson



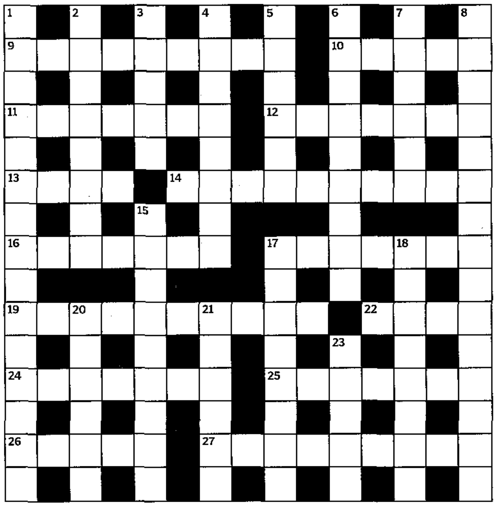
ACROSS

1 "City of Light"
6 Employ
9 Scuba-tank supply
12 "Our Gang" producer Hal
17 Coeur d'——, Idaho
18 Taj Mahal locale
19 Maui memento
20 Sell itinerantly
21 How the pupil is drilled in spelling: "King John"
24 He's —— in His Own Home Town" (Berlin tune)
25 Get cozy, in a way
26 As well
27 Kin of a copter
29 Terminate
30 School subjects: "Merchant of Venice"
35 No neatnik
36 Abbr. in Vienna
37 Endangered tree
38 Tolkien creature
39 Yen for liquids
41 Jet passenger's hangover
43 "—— Yellow Ribbon Round . . ."
44 Stickum brand
47 Sound from a souse
48 What nature study teaches: "Hamlet"
53 Syllabic unit in poetry
56 Opposite of *neath*
57 Brewery product
58 "Old MacDonald" finale
59 Mortise's go-with
60 Winning line at tic-tac-toe
63 Etna efflux
66 Medicine-chest door, often
68 Study of past happenings: "As You Like It"
72 Max of cosmetics fame
75 Walking stick
76 Crow's comment
77 Brinkley or Bowie
81 Top left phone button
82 "—— hoo!"
84 Be nosy
86 Raw metal
88 Geography reference book: "Antony and Cleopatra"
94 Whopper
95 Sprightly cadence
96 Mower's pride
97 Capote's nickname
98 Make less sharp
101 Comics caveman
103 Schnozz suffix
104 Initials for the Intrepid
106 Phoned up
107 How teachers check homework: "Merchant of Venice"
113 Ex-ember
114 It's within your range
115 Regatta need
116 Idler
118 Deprive of food
120 Reason for going to school: "Much Ado About Nothing"
125 More minuscule
126 Eden exile
127 "Gone," at auctions
128 Towel cloth
129 Sandwich cookies
130 Palindromic parent
131 Call to Jude
132 "Here shall —— no enemy": "As You Like It"

DOWN

1 Equal footing
2 One of the Baldwins
3 Voter affiliation, possibly
4 Mistakenly
5 Underwater experiment sites
6 Cry of revulsion
7 —— Lanka
8 Positions at bridge
9 Standoffish
10 Ending with cash or bombard
11 Small range of hills
12 Given a makeover
13 Opus from a 54-Down
14 Soldier of fortune
15 Hang onto
16 Clutched
18 U.S. animal-protection org.
20 Catherine who survived Henry VIII
22 Wine cask
23 Go courting
28 Motorcycle company
31 Wahine's dance
32 Jacob's twin
33 Eriksson the Viking
34 Prefix with China
35 Bootblack's query
39 Not this
40 Ted's cable channel
42 Old GM sports car
43 Synagogue ark holding
45 Best-commercial award
46 Skunk's defense
49 School founded before Shakespeare's day
50 They holler
51 "Tickle me" doll
52 Kook
54 Bard
55 Embassy biggies
61 Mil. outfit for schooling lts.
62 "Son —— gun!"
64 Old ——, Shakespearean theater
65 Middle of a simile
67 Actor O'Neal
69 After sock or switch, slangily
70 Open a brooch
71 Taunt
72 Paddock youngster
73 Against
74 See-through wrapping material
78 Offers one's services freely
79 Enraging
80 Ownership document
83 "One Night ——," classic Grace Moore film
85 Up to now
87 Greek R
89 *Lying upon*
90 Having innate ability
91 Yellow River tributary
92 In —— (too routinized)
93 Subway hour
99 Wideness
100 Exempt from customs duty
102 Verifies by evidence
105 Dish of greens
107 Moving about
108 Done with
109 Pulled, as by the AAA
110 Start of a Tolstoy title
111 Eire-born
112 Freight weight
113 Apropos of
117 Steak order
119 Carioca's city
121 Eggs, in biology
122 Ballerina's prop
123 '60s TV Tarzan Ron
124 Henna, for one

The 'Guardian' Crossword Set by Araucaria



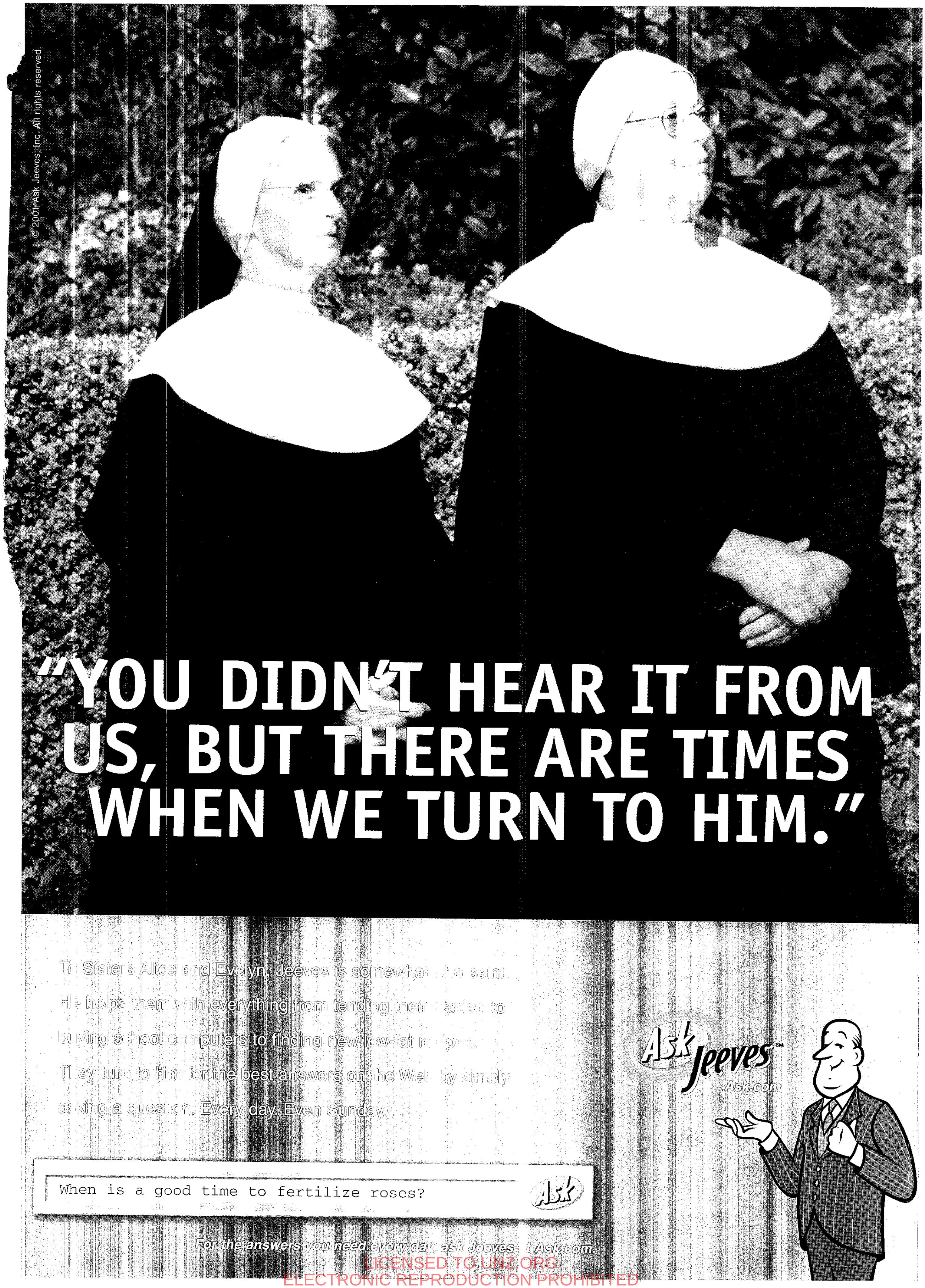
ACROSS

9 What never happened in the city other than by rum? (5,4)
10 Effect of stress on cur. (5)
11 Departed—fled—from Rome. (7)
12 Be strongly critical, with one word from the horse's mouth, about 5. (7)
13,22 Problem for two men with a rotter turning in. (8)
14 Increase return to include royal party that needn't be licensed. (7,3)
16 Expose defender in rural Oz. (7)
17 Speaker gives a pretty little model to the queen. (7)
19 Advantageous position, not fresh, having been through the mill. (4,6)
22 See 13.
24 Polish Fitzgerald spotted as being German? (7)
25 Explosive put in (as luck would have it) remains of fire. (3-4)
26 *Material supplying American city with half the* capital. (5)
27 Judo practitioner not to be built up. (5,4)

DOWN

1 Push this and . . . I don't believe you! (4,3,5,3
2 Remove what can't be seen. (8)
3,23 Talk your way in, or the penny will be needed. (10)
4 Claw, perhaps—it's about my turn, please note—in singer's hand. (4-4)
5 Analyst's contract? (6)
6 Fury follows Scottish vulture. (9)
7 Greetings in bow or stern. (6)
8 Rug that happened to be arranged in a deceptive way. (2,3,6,4)
15 Clique on board and how they got there? (9)
17 13 associated with Arthur and Hue at fifty years old? (8)
18 Civil Engineer kitted out and labelled. (8)
20 Turkey's threat to incorporate? (6)
21 Order fruit to put round cooker. (6)
23 See 3.

Solutions to last week's puzzles appear on page 85.


"YOU DIDN'T HEAR IT FROM US, BUT THERE ARE TIMES WHEN WE TURN TO HIM."
Ask Jeeves℠
Ask.com

© 2001 Ask Jeeves, Inc. All rights reserved.

To Sisters Alice and Evelyn, Jeeves is somewhat of a saint. He helps them with everything from tending their garden to buying school computers to finding new low-fat recipes. They turn to him for the best answers on the Web by simply asking a question. Every day. Even Sunday.

When is a good time to fertilize roses? Ask

For the answers you need every day, ask Jeeves at Ask.com.

"WHEN TOWER TWO CAME DOWN, WE JUST STARTED DIGGING. WE KEEP ON GOING 'CAUSE THAT'S WHAT WE DO."